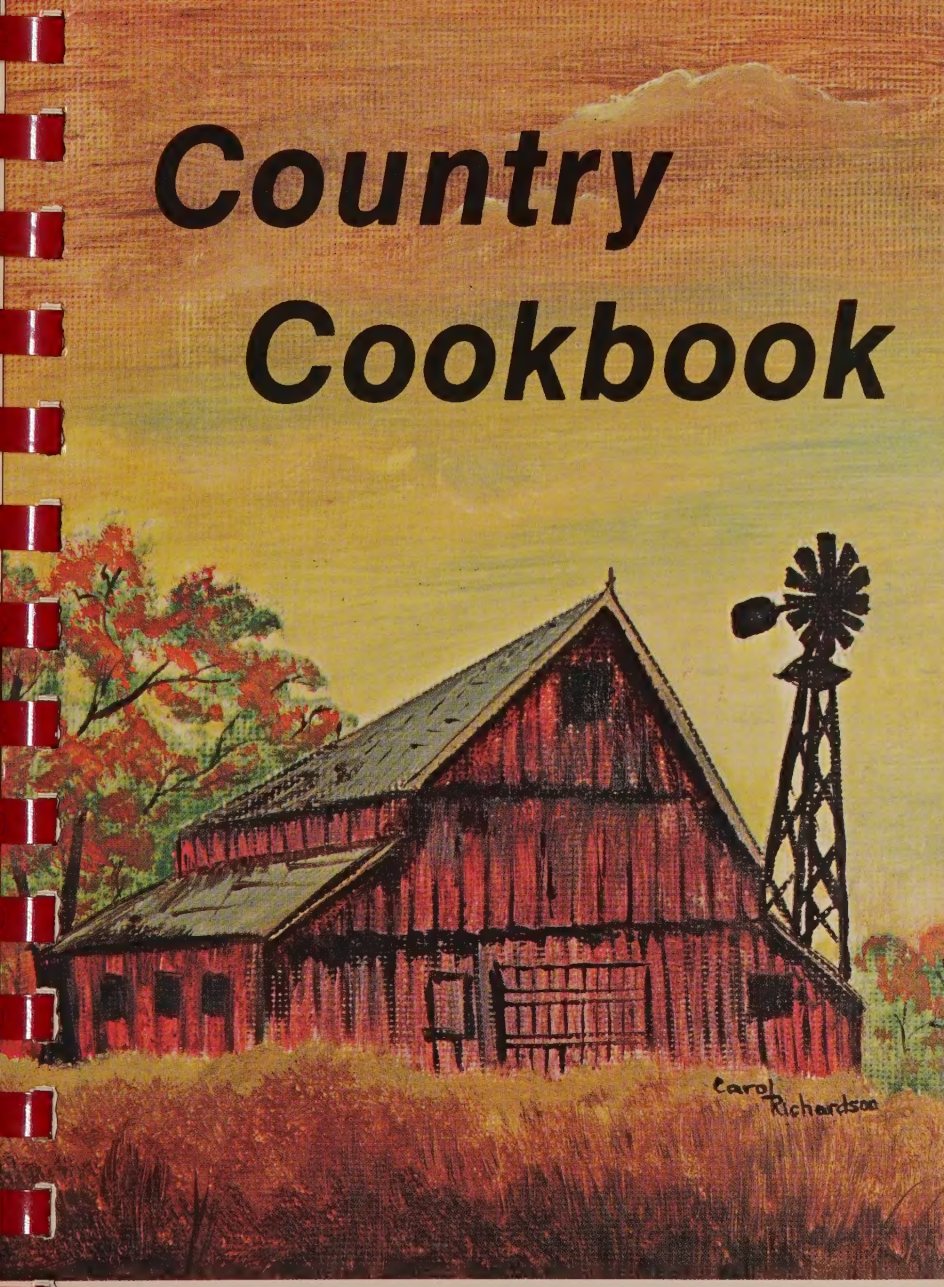
Country Cookbook



15th Anniversary of New Jerusalem
Zion United Church of Christ
Krumsville, Pennsylvania

Dedication

This book is dedicated to the 15th Anniversary of our church, New Jerusalem Zion United Church of Christ, Krumsville, Pennsylvania, and its members. It is with this thought in mind that we have compiled these recipes. Some of them are old, treasured family recipes and some are brand new. Every single one reflects the love of good cooking that is so very strong with the members of this church.

Expression of Appreciation

We, "The Helping Hands" of New Jerusalem Zion United Church of Christ, would like to express our appreciation to all those who gave (young and old) so generously of their time and energy in collecting and submitting these recipes. Without their help, this cookbook would not have been possible.

We hope you will enjoy the many outstanding recipes in this cookbook.

A COLLECTION OF TREASURED RECIPES

Sponsored By

THE HELPING HANDS
of
NEW JERUSALEM ZION
UNITED CHURCH OF CHRIST
Krumsville, Pennsylvania

1986

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BRIEF HISTORY OF NEW JERUSALEM ZION UNITED CHURCH OF CHRIST

Krumsville, Pennsylvania

Our church came into being as the result of the consolidation of New Jerusalem (Dunkel's) UCC and New Bethel Zion (Grimville) UCC in 1971.

Dunkel's was begun as a Reformed Church in 1744 and later became a union church. Grimville was begun as a Lutheran Church in 1761 and was called Bethel. In 1803 a new building was erected and the name changed to New Bethel Zion. In 1778 the Reformed people were given permission to hold services in the building and to bury their dead in the adjoining graveyard, but not until 1844 did the Grimville Church formally become a union church. Meetings for dissolution of both union churches began as early as 1965 and culminated in May, 1970, with the signing of the Articles of Agreement.

Our Reformed roots go back 233 years, making us one of the oldest Reformed congregations in existence today. But our present church is now 15 years old. Ground breaking for the new building was held May 23, 1971. The cornerstone was laid on October 3, 1971, with the Rev. Dr. John C. Shetler, Conference Minister (now retired), as speaker. The first service in our new building was held on December 5, 1971. On Pentecost, May 21, 1972, the Dedication Service was held with Dr. Shetler speaking.

We have two cemeteries - Grimville Cemetery, Inc. and Dunkel's Cemetery, Inc. Two pastors have served this congregation - Rev. Alvin J. Forry (1967-1975) and Rev. Larry E. Hemsley (1976-?). Church organizations include the Sunday School, Consistory, Helping Hands, Youth Fellowship and three choirs. The Helping Hands was formed and organized in 1970. The Helping Hands consists of both men and women working together for the interest of the church. In the last 15 years the Helping Hands has provided many needed things for the growth of our church. We hope to continue to serve the needs of our church in years to come.

List Your Favorite Recipes Here

Recipes	Page

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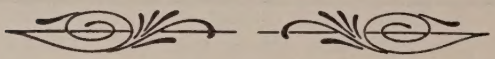

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Appetizers, Relishes & Pickles

Appetizers

Appetizers are those treats that can be served either at the start of a meal or at a reception or open house. Listed below are quick appetizers that can be served anytime with crackers, thin sliced toasted bread or potato chips:

1. Caviar flavored with onion juice.
2. Cream cheese with chipped chutney and dash of curry powder.
3. Lobster tail moistened with lemon juice.
4. Almonds or pecans roasted and chopped, then mixed with anchovy paste.
5. Cream cheese with chopped pickle.
6. Chicken livers minced and moistened with mayonnaise.
7. Cheese squares with olive attached by toothpick.
8. Liverwurst with pistachio nuts.
9. Sardines with caviar paste.
10. Minced eggs with anchovies.
11. Cream cheese and horseradish.
12. Cream cheese and anchovy paste with grated onion.
13. Herring squares mashed in its own juice with dash of vinegar and Tabasco sauce.
14. Peanut butter and bacon toasted on dark bread.
15. Deviled ham with chopped onions and Spanish olives.
16 Stilton cheese moistened with Port wine.
17. Shrimp flavored with French dressing.
18. Caviar mixed with cream cheese with dash of Worcestershire sauce.
19. Peanuts roasted, crushed and mixed with anchovy paste.
20. Sardine slices topped with chopped olives.
21. Pimento cheese mixed with a dash of horseradish.
22. Minced shrimp with onion juice.
23. Cream cheese with dash of Worcestershire sauce and chives.

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TUNA CHIP DIP

1 c. mayonnaise
8 oz. sour cream
1 pkg. Good Seasons dry Italian mix
1 tsp. lemon juice
1 (6 1/2 oz.) can drained tuna in water

Mix all together and refrigerate for full flavor.
Sharon Weidman

DILL WEED DIP

1 c. sour cream
1 c. mayonnaise
1 tsp. dill weed
2 tsp. Season-All
2 Tbsp. diced onion
2 Tbsp. dried parsley
1/4 tsp. Tabasco sauce

Mix together and serve.
Wanda Stettler

CHIP DIP

8 oz. cream cheese
1/2 c. mayonnaise
1 finely chopped, hard-boiled egg
chopped parsley to taste
garlic powder to taste
chives to taste
onion (dried or fresh) to taste
pepper to taste

Beat cream cheese and mayonnaise together. Add the remaining ingredients. Yield: 1 cup.
Sharon Weidman

DIP

1 (8 oz.) pkg. cream cheese
1/2 c. milk
1 Tbsp. horseradish
1 tsp. Worcestershire sauce
1/3 c. crisp, crumbled bacon

Blend milk and cheese until smooth. Mix remainder of ingredients and let stand for 1 hour at room temperature before serving.
Sandra Hemsley

ALMOND CREAM CHEESE SPREAD

- 1 1/4 c. whole almonds
- 1 (8 oz.) pkg. cream cheese
- 5 crisply cooked bacon slices, crumbled
- 1/2 c. mayonnaise
- 1 Tbsp. chopped green onion
- 1/2 tsp. dill weed
- 1/8 tsp. pepper

Spread almonds in a single layer in shallow pan. Bake at 350° for 15 minutes, stirring often, until almonds just begin to turn color. Combine softened cream cheese and mayonnaise; mix well. Add bacon, onion, dill and pepper; mix well. Cover; chill overnight. Form the cheese mixture into shapes of 2 pine cones on serving platter. Beginning at narrow end, press almonds at slight angle into the cheese mixture in rows. Continue overlapping rows until all cheese is covered. Garnish with pine sprigs (if using real pine, wrap end of branch with plastic wrap before inserting into cheese). Serve with crackers. Makes 1 1/2 cups.

Evelyn Moyer

CRABMEAT SPREAD

- 1 (8 oz.) pkg. cream cheese, softened
- catsup and horseradish, mixed
- 1 can crabmeat

Spread cheese on plate; spread sauce over cheese. Spread crabmeat over sauce. Sprinkle with parsley. (Looks like pizza.) Spread on crackers.

Sharon Wagner

HAM AND CHEESE CANAPES

Spread small rounds of party rye bread with garlic butter. Cover each round with a round of sliced cooked ham and top the ham with a round of cheese. Bake the canapes on a baking sheet in a hot oven, 400°, until the cheese is melted. Sprinkle the canapes with paprika and serve very hot.

Elda Herber

BAKED STUFFED MUSHROOMS

20 large mushrooms (caps and stems)
4 Tbsp. butter
1 small onion, minced
salt and pepper
1 c. coarse, soft bread crumbs
1/2 c. grated Swiss or Cheddar cheese
pinch of oregano

Remove and chop mushroom stems. Saute with onion in melted butter until golden. Add crumbs, salt, pepper, a pinch of oregano and then cheese. Toss and stuff into caps. Bake at 400° for 10 minutes. Serves 20.

Sharon Weidman

HOT BOLOGNA

2 Tbsp. crushed pepper
2 Tbsp. salt
1/4 gal. water
1/4 gal. distilled vinegar
1 medium garlic knob
2 rings bologna
1/2 box (1 1/4 oz.) pickling spice

Fill the jug with vinegar and let set for 5 days in the refrigerator.

Sandra Hemsley

CHEESE BALL

1 (12 oz.) pkg. Wispride
garlic salt
1 (8 oz.) pkg. cream cheese

Put the 2 cheeses in bowl and wait until soft; mix. Form into a ball. Place in the refrigerator until hard. Roll in paprika or nuts.

Sharon Weidman

FRIED CHEESE

1/2 lb. Cheddar or Colby cheese, cut in 1-inch squares
1 egg, lightly beaten
1/2 c. dry bread crumbs
2 inches oil (for deep frying)

Dip each cheese cube in egg; coat with crumbs. Chill about 30 minutes. Heat oil to 350° to 375°. Drop a few cheese cubes in hot oil and fry on all sides until lightly browned. Serve immediately.

Makes 8 to 10 servings.

Lori Whitaker

SPICED APPLE RINGS

1 c. water
3/4 c. apple cider
3/4 c. sugar
3/4 tsp. cinnamon
1/4 tsp. allspice
3 lemon slices
3 red medium cooking apples

In 12-inch skillet over high heat, heat all ingredients, except apples, to boiling. Reduce heat to low. Cover and simmer 5 minutes to blend flavors.

Meanwhile, core apples. Cut apples crosswise into 1/4-inch rings. For even cooking, add half of the amount of apple rings to skillet; simmer until tender, 3-5 minutes. Remove to small bowl. Repeat with the remaining apple rings. Discard lemon slices; pour liquid over apple rings in bowl. Cover and refrigerate to use within a week. Serve with chicken or pork. Makes about 2 cups.

Minnie Kunkle

DILLY BEANS
(For 1 Pint Beans)

1/2 tsp. red pepper
1-2 split cloves garlic
1 tsp. dill seed
raw string beans
1/2 cider vinegar and 1/2 water
1 Tbsp. salt

Heat to boiling and fill and seal jars.

Sandra Hemsley

Soups, Salads & Sauces

Salads

Additions and Garnishes

Slice hard-cooked eggs
Radishes
Chopped green or ripe olives
Nut meats
Pimento
Green pepper
Sardines
Anchovies
Slivered cheeses
Julienned ham
Chicken
Grated carrots
Cubed celery
Onions - pickled, grated or pearl onions
Tomatoes, sliced and dipped in finely chopped parsley or chives
Capers
Dwarf tomatoes stuffed with cottage cheese
Fresh herbs - sprigs or chopped
Mint leaves
Cooked beets, cut into shapes or sticks
Lemon slices with pinked edges and dipped in chopped parsley
Raw cauliflower

Tips for Tossed Salads

Always handle salad greens with care.

Wash well, drain and dry greens before storing:chill well before using.

To core lettuce, smack head stem end down on counter top. Then twist the core out.

It is better to tear greens into bite-sized pieces to avoid bruising with knife.

Don't cut up tomatoes for a tossed salad since their juices thin the dressing and wilt the greens. Using them only for garnishing the salad bowl.

Select only firm, hard, green cucumbers. The skin should have a slight sheen, but if it is highly polished, it is probably waxed and should be removed.

Use wild greens such as dandelion, sorrel or winter cress for a different flavor and texture in tossed salads.

About Potato Salad-

Potato salad is best made from potatoes cooked in their jackets and peeled and marinated while still warm. Small red waxy potatoes hold their shape when sliced or diced and do not absorb an excessive amount of dressing or become mushy.

Soup Accompaniments-

Clear Soups - crisp crackers, cheese pastry, cheese-spread toast strips.

Cream Soups - cheese popcorn, seeded crackers, pretzels, pickles and olives.

Chowders and Meat Soups - Melba toast, sour pickles, oyster crackers, bread sticks, relishes, toasted garlic bread.

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CLAM CHOWDER

4-5 slices bacon, cut fine
2-3 large onions, cut fine
1-2 peppers, cut fine
18 clams and broth, cut fine
6 medium tomatoes (or 1 can stewed)
4 potatoes, diced (use potato liquid also)

Combine all ingredients; season and add 2 chopped, hard-boiled eggs. Cook until potatoes are tender.

Betty J. Kunkle

PEANUT BUTTER SOUP

1/4 c. finely chopped celery
1/4 c. finely chopped onion
2 Tbsp. margarine
1 (10 3/4 oz.) can cream of chicken soup
1/2 c. peanut butter
1 soup can milk

Cook celery and onion in butter until tender. Blend in soup and peanut butter until smooth. Add milk. Heat and stir occasionally. Sprinkle with peanuts, if desired.

Chris Gernert

CREAM OF BROCCOLI SOUP

1 medium onion, diced
1 medium carrot, diced
1 stalk celery, diced
2 c. chopped broccoli or 1 pkg. frozen broccoli, chopped
1 c. water
1 tsp. salt
dash of pepper
1 c. chicken stock or 1 can cream of chicken soup
1/2 c. milk

Take water, onion, carrot, celery and broccoli; simmer for 10 minutes, covered. Add salt and pepper. Add chicken soup and milk; heat thoroughly and serve.

Eleanor Whitaker

CABBAGE AND BEEF SOUP

1 lb. ground beef
2 c. coarsely chopped cabbage
1/2 c. chopped onion
1/2 c. chopped celery
1/2 c. chopped carrots
1/2 tsp. salt
1/4 c. chopped green pepper
1/4 c. snipped parsley
2 (10 1/2 oz.) cans condensed beef broth
1 soup can water (1 1/3 c.)

Brown beef in saucepan; drain off fat. Add vegetables, beef broth, water and salt. Simmer, covered, for 15 minutes, or until vegetables are tender.

Mary Fritz

ZUCCHINI SOUP

2 lb. beef cubes
1/2 c. chopped onion
1/2 c. chopped green pepper
1 clove minced garlic
1 (1 lb.) can whole tomatoes
1 bay leaf
1 tsp. salt
1 tsp. dried leaf basil
1/4 tsp. dried leaf oregano
1/8 tsp. nutmeg
3/4 tsp. hot pepper sauce
2 cans beef broth
4 c. cubed zucchini (do not pare)

Combine all ingredients and cook on medium heat for 4 to 5 hours. Soup will tend to be thick, somewhat like a stew.

Evelyn Moyer

SPLIT PEA SOUP
(Low Sodium)

10 c. water
1 (16 oz.) pkg. split green peas, sorted and washed
2 bay leaves (if desired)
1/4 c. instant onion
1 Tbsp. dill
1/2 tsp. pepper
2 c. carrots
2 c. celery
2 Tbsp. lemon juice

In a large saucepan, combine peas, onion, bay leaves, dill and pepper. Bring to a boil. Reduce

heat and simmer 45 minutes. Add carrots and celery. Boil until tender. Add more water if needed. Stir in lemon juice. For a smoother texture, puree in blender.

Madeline Baver

CREAM OF BROCCOLI SOUP

4 c. fresh, chopped broccoli
2 Tbsp. instant chicken bouillon or 6 chicken bouillon cubes
1/8 tsp. pepper
1/2 c. onion
3 c. water
1/4 c. butter
1/4 c. flour
2 c. milk or light cream cheese (optional)

In large saucepan, combine onion, water and bouillon; bring to a boil. Reduce heat and simmer 15 minutes, or until broccoli is tender. Blend in blender 1/3 at a time; set aside. In pan, melt butter. Stir in flour and pepper until smooth. Stir in milk. Cook until thick. Add the broccoli mixture and cheese (if desired). Heat, but do not boil.

Makes 1 1/2 quarts.

Madeline Baver

SPLIT PEA SOUP

1/4 lb. bacon, diced
1 c. chopped onion and carrot
1 Tbsp. salt (or to taste)
1 lb. dried green split peas, rinsed
6 c. water

In large kettle, saute bacon until crisp. With slotted spoon, remove bacon and set aside; reserve drippings. Saute onion and carrots in drippings over low heat 10 minutes, or until crisp and tender. Stir in peas and water. Bring to a boil. Cover and simmer on low heat 1 1/2 to 2 hours. Check peas for doneness, stirring occasionally. Add salt and pepper and garnish with reserved bacon.

Makes 2 quarts.

Anna Moyer

CHICKEN CORN SOUP (WITH NOODLES)

1 (4 lb.) chicken
2 tsp. salt
1/4 tsp. saffron
2 c. fresh or frozen corn
2 c. noodles
1 tsp. chopped parsley
1/8 tsp. pepper
2 chopped, hard-boiled eggs

Cut up the chicken and cover with 3 quarts of water. Add the salt and saffron. Stew until tender. Remove chicken from stock; cut up and return to stock. (You need not use all the meat if you do not wish to do so.) Add the noodles and corn; boil for 15 minutes longer. (Do not overcook or noodles will become mushy.) Add parsley, pepper and hard-boiled eggs.

Sharon Wagner

OYSTER STEW

1 (1/2 pt.) can oysters and liquid
1/2 tsp. salt
1/2 tsp. celery salt
1/4 tsp. paprika
2 Tbsp. butter or margarine
2 c. milk
1/4 tsp. pepper

Simmer oysters and liquid in butter or margarine for 3 minutes, or until edges begin to curl. Scald milk in separate saucepan over very low heat or in top of double boiler. Add oysters and seasonings. Serve hot; do not boil. Yield: 3-4 servings.

Mrs. Elaine M. Trexler

VEGETABLE TUNA TOSS

1 can tuna
1 c. cooked, drained peas
1 c. diced celery
3 hard-cooked eggs
2 c. cooked macaroni

Mix the above ingredients and add salt, pepper, thyme and salad dressing.

Betty Wagner

6 LAYERED SALAD

1 head lettuce
1 c. celery, diced
2 c. peas (frozen)
1 c. bacon, fried and crumbled
1 1/2 c. shredded cheese
3 hard-boiled eggs
mayonnaise

Alternate the above ingredients, starting with the lettuce. Put mayonnaise on top to cover. Refrigerate overnight.

Diane L. Miller

MACARONI AND SHRIMP SALAD

8 oz. macaroni
3 hard-boiled eggs, diced
1 c. Miracle Whip salad dressing
1 c. catsup
1/4 tsp. pepper
1 can shrimp, cut up
1 medium onion, diced
3 ribs celery, diced
1/2 tsp. salt

Cook macaroni according to directions on package. Drain and run cold water over to chill. Mix all ingredients together and chill to serve.

Makes about 1/2 gallon.

Pauline Bachman

CHUNKY EGG SALAD

6 hard-boiled eggs, cut up fine
1 c. celery
2 Tbsp. green pepper
1 tsp. minced onion
1/4 c. mayonnaise
dash of Tabasco sauce
1/2 tsp. Worcestershire sauce
1 Tbsp. vinegar
1/2 tsp. salt
1/8 tsp. pepper

Mix together. Cooked bacon and stuffed green olives may also be added, if desired.

Sharon Wagner

CRANBERRY SALAD

1 small pkg. lemon jello
1 small pkg. cherry jello
1 c. sugar
1 qt. hot water
1 c. finely chopped celery
1 c. finely chopped walnuts
1 c. grapes, cut and seeded
1 c. ground, raw cranberries
1 orange, cut up and rind grated

Combine the jello, sugar and hot water; let this stand until it starts to set. Add celery, walnuts, grapes, cranberries and orange. Put in the refrigerator to set.

Connie Merkel

CRUNCHY RADISH SALAD

4 (6 oz.) pkg. radishes, thinly sliced
1 1/2 tsp. salt
2 Tbsp. minced onion
1/4 c. salad oil
lettuce leaves

Two hours before serving, in medium bowl, toss radishes and salt until well mixed. Cover and let stand 1 hour. Tipping bowl over sink, press radishes with hand to drain liquid. Stir in green onions. In small saucepan over high heat, heat salad oil until very hot and it begins to smoke. Slowly and evenly pour hot oil over the radish mixture. Toss with fork to mix well. Cover bowl and refrigerate 45 minutes, or until salad is well chilled.

Mrs. Lorraine Stetzler

SPINACH RICE SALAD

1 c. rice
1/2 c. bottled Italian salad dressing
1 Tbsp. soy sauce
1/2 tsp. sugar
1/2 c. sliced celery
2 c. fresh spinach, cut into thin strips
1/2 c. sliced green onions, including tops
1/3 c. crumbled, crisp bacon

Cook rice; transfer to bowl. Cool slightly. Combine dressing, soy sauce and sugar; stir into the warm rice. Cover and chill. Fold in the remaining ingredients before serving. Makes 6 to 8 servings.

Linda Whitaker Lawrence

CARROT SALAD

2 lb. carrots, cut in chunks and slices
1 can tomato soup
1/4 c. oil
3/4 c. vinegar
3/4 c. sugar
1 green pepper, diced
1 large onion, diced

Cook carrots until tender. In saucepan, bring to a boil the oil, vinegar, sugar and soup. Drain carrots and add pepper and onion. Pour syrup over all. Refrigerate overnight or at least 8 hours before serving.

Sandra Hemsley

CARROT MARINADE

2 lb. carrots, sliced and cooked
1 sliced onion
1 Tbsp. catsup
1 can tomato soup
1/2 c. sugar
1/2 c. vinegar
1/2 c. salad oil
1 tsp. salt
1/8 tsp. pepper

Mix ingredients together and let stand in the refrigerator 24 to 48 hours. Serve cold. Don't overcook carrots; they should be crisp or crunchy, not mushy.

Mrs. Kathryn Burkhart

GOLDEN GLOW SALAD

1 pkg. lemon jello
1 c. boiling water
1 c. pineapple juice
1 Tbsp. vinegar
1 c. drained pineapple
1 c. grated, raw carrots
1/2 tsp. salt
1/3 c. nuts (if desired)

Chill the first 4 ingredients and then add the balance.

Ella C. Berger

TUNA MACARONI SALAD

3 c. uncooked macaroni
1 can tuna
1/2 c. chopped celery
1/4 c. chopped onion
salt and pepper to taste
mayonnaise or salad dressing

Cook macaroni according to directions on box. Rinse and cool. Chop celery and onion; place in a large bowl. Drain tuna well. Add to the bowl; add macaroni and mayonnaise or salad dressing to moisten. Add salt and pepper to your own taste. Sprinkle top with paprika and parsley, if desired.

Mary Adam

LAYERED SPINACH SALAD

1/2 lb. (3 c.) fresh spinach, torn
1 small head lettuce (2 c.), torn
1/4 small red onion, thinly sliced
1 c. sliced mushrooms
1 (10 oz.) pkg. frozen peas, defrosted and drained
1 tomato, thinly sliced

Dressing:

1/4 c. olive oil
2 Tbsp. red wine vinegar
1 tsp. country style Dijon mustard
1/4 tsp. salt
1/4 tsp. pepper

Put spinach into a large glass salad bowl. Top with onion, then top with mushrooms, lettuce and peas. Arrange tomato slices over all. Put dressing ingredients into jar with tight-fitting lid. Shake to blend. Drizzle over arranged salad. Cover with plastic wrap and refrigerate up to 3 hours.

Mrs. Lorraine Stetzler

SPAGHETTI SALAD

1 lb. cooked spaghetti twists, drained
4 diced tomatoes
4 diced green peppers
1 pkg. Good Seasons dry Italian dressing
1 large bottle plain Italian dressing

Mix together and sprinkle with Accent, salt and pepper. Marinate at least 1 full day.

Mary Fritz

PINEAPPLE DRESSING FOR CABBAGE SALAD

1 Tbsp. butter
1 1/2 Tbsp. flour

Blend together. Add:

1 c. sugar
1/2 c. pineapple juice
2 beaten eggs

Cook the mixture until thickened. Add a little cream; cool, then pour over shredded cabbage.

Ella C. Berger

MACARONI SALAD

1 lb. macaroni
4 hard-boiled eggs
celery, shredded
carrot, shredded
pickle relish
1 1/2 c. sugar
3 Tbsp. mustard
1 c. Miracle Whip
1/3 c. vinegar
1 (13 oz.) can evaporated milk

Mix sugar, mustard, Miracle Whip, vinegar and evaporated milk. Pour over the macaroni and the other ingredients.

Sharon Weidman

BROCCOLI SALAD

2 bunches broccoli, washed and cut into flowerets
8 slices bacon, fried and broken into small pieces
1 c. shredded Cheddar cheese
1 small onion, chopped
1 c. mayonnaise
1/2 c. sugar
1/4 c. vinegar

Mix together mayonnaise, sugar and vinegar. Add cheese, onion and bacon, then fold in broccoli. Marinate a day or overnight, stirring occasionally.

Mrs. Kathryn Burkhart

PATIO POTATO SALAD

1/2 c. milk
1/3 c. sugar
1/4 c. vinegar
1 egg
4 Tbsp. butter
1 Tbsp. cornstarch
3/4 tsp. salt
3/4 tsp. celery seed
1/4 tsp. dry mustard
1/4 c. chopped onion
1/4 c. mayonnaise
7 medium potatoes, boiled and diced
3 hard-boiled eggs, chopped

In medium saucepan, combine milk, sugar, vinegar, egg, butter, cornstarch, salt, celery seed and dry mustard. Cook and stir over low heat until thickened. Remove from heat; blend in onion and mayonnaise. Cool. Combine potatoes and hard-boiled eggs; carefully fold in dressing. Chill. Sprinkle with paprika before serving.

Esther Mastauskas

SWEET-SOUR HAM SAUCE

1/2 c. catsup
1 c. raisins
1 c. orange juice
1/4 c. brown sugar
1 tsp. prepared mustard

Combine ingredients. Bring to a boil; simmer for 2 minutes. Serve warm.

Mrs. Lorraine Stetzler

CRANBERRY SAUCE

1 lb. (4 c.) cranberries
6 baking apples
1/2 c. water
1/2 c. sugar
3/4 c. water
1 envelope gelatin
1/4 c. cold water
1/2 c. lemon juice
2 c. sugar

Cook cranberries and apples in 1/2 cup water until skins pop. Force through food mill. Boil 5 minutes with 1/2 cup sugar and 3/4 cup water. Soften gelatin in 1/4 cup cold water. Add to the hot sugar syrup and stir until gelatin dissolves. Add lemon juice and 2 cups sugar to the cranberry mixture. Combine with the syrup.

Mrs. Kermit Hamsher

COLE SLAW

1 head cabbage
1/4 c. vinegar
1/2 c. diced celery
2 1/2-3 Tbsp. sugar
1/2 tsp. salt
2 heaping Tbsp. mayonnaise
pinch of pepper
diced onion

Mix dressing ingredients together. Add shredded cabbage to the dressing. This will make a crisp Cole Slaw and may be made ahead. For softer cabbage, add 2 tablespoons vegetable oil.

Florence Borrell

DANDELION WITH BACON DRESSING

young dandelion greens
2 Tbsp. bacon fat
1/4 c. vinegar
2 eggs
4 slices bacon
2 Tbsp. flour
2 Tbsp. sugar
1 c. water

Fry bacon; put bacon pieces over top of the dandelion greens. Use flour and bacon drippings; mix to a paste with a little of the water. Add to the beaten eggs, water and vinegar. Mix well and heat in pan or microwave oven until thick, stirring every once in a while to prevent lumps. When thick enough, pour over dandelions and serve. Ingredients vary according to the amount of dandelions you want to make.

This dressing can be used over dandelions, endive, garden lettuce or even potato salad.

Betty J. Kunkle

BLEU CHEESE DRESSING

3/4 c. sour cream
1/2 tsp. dry mustard
1/2 tsp. black pepper
1/2 tsp. salt
1/3 tsp. garlic powder
1 tsp. Worcestershire sauce
1 1/3 c. mayonnaise
4 oz. Danish Bleu cheese

Place in mixing bowl the sour cream, mustard, pepper, salt, garlic powder and Worcestershire sauce.

Blend 2 minutes at low speed. Add mayonnaise and blend 1/2 minute at low speed, then blend 2 minutes at medium speed. Crumble in Bleu cheese by hand into very small pieces; blend at low speed no longer than 4 minutes. Must sit 24 hours before using.

Makes 2 1/2 cups.

Eleanor Whitaker

BROCCOLI CHOWDER

2 lb. broccoli
2 (12 1/2 oz.) cans chicken broth
3 c. milk
1 c. chopped, cooked ham
1 tsp. salt
1/4 tsp. pepper
1 c. light cream
1/2 lb. grated Swiss cheese
1/4 lb. butter

Cook broccoli, covered, in 1 can chicken broth in large kettle for 10 minutes. Remove broccoli from broth; cool and chop coarsely. Add the remaining chicken broth, milk, ham, salt and pepper to broth in the kettle. Bring to a boil over medium heat, stirring occasionally. Stir in the remaining ingredients and chopped broccoli; heat just to serving temperature.

Yields 2 1/2 quarts.

Elda Gansinger

CHICKEN CORN CHOWDER

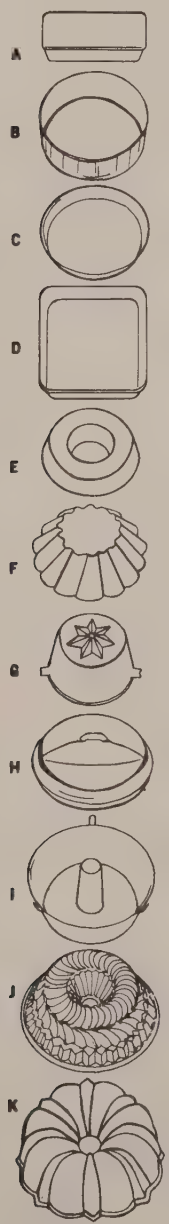
2 Tbsp. butter
1 large onion
16 oz. creamed corn (canned)
16 oz. kernel corn (canned)
1 can cream soup (celery, mushroom or chicken)
1 c. chicken broth
1 1/2 c. chicken pieces
1 c. diced potatoes, cooked
parsley
salt and pepper to taste
2 1/2 c. milk
3 hard-boiled eggs

Saute butter and onion on low heat for about 10 minutes. Add broth, chicken pieces, cooked diced potatoes, corn, cream soup and salt and pepper. Bring slowly to a boil. Add milk and simmer on low for 45 minutes. Add eggs and parsley; simmer about 10 minutes. Crumbled bacon is also good in this.

Myrle Seip

Main Dishes (Casseroles)

Common Kitchen Pans to Use as Casseroles



WHEN THE RECIPE CALLS FOR:

4-cup baking dish:
9-inch pie plate
8 x 1¼-inch layer-cake pan -C
7 3/8 x 3 5/8 x 2¼-inch loaf pan -A

6-cup baking dish:
8 or 9 x 1½-inch layer-cake pan -C
10-inch pie plate
8½ x 35/8 x 25/8-inch loaf pan -A

8-cup baking dish:
8 x 8 x 2-inch square pan -D
11 x 7 x 1½-inch baking pan
9 x 5 x 3-inch loaf pan -A

10-cup baking dish:
9 x 9 x 2-inch square pan
11¾ x 7½ x 1¾-inch baking pan -D
15 x 10 x 1-inch jelly-roll pan

12-cup baking dish or over:

13½ x 8½ x 2-inch glass baking pan	12 cups
13 x 9 x 2-inch metal baking pan	15 cups
14 x 10½ x 2½-inch roasting pan	19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:

7½ x 3-inch "Bundt" tube -K	6 cups
9 x 3½-inch fancy tube or "Bundt pan -J or K	9 cups
9 x 3½-inch angel-cake pan -I	12 cups
10 x 3¾-inch "Bundt" or "Crownburst" pan -K	12 cups
9 x 3½-inch fancy tube -J	12 cups
10 x 4-inch fancy tube mold (kugelhupf) -J	16 cups
10 x 4-inch angel-cake pan -I	18 cups
Melon Mold:	
7 x 5½ x 4-inch mold - H	6 cups
Spring-Form Pans:	
8 x 3-inch pan -B	12 cups
9 x 3-inch pan -B	16 cups
Ring Molds:	
8½ x 2¼-inch mold -E	4½ cups
9¼ x 2¾-inch mold -E	8 cups
Charlotte Mold:	
6 x 4¼-inch mold -G	7½ cups
Brioche Pan:	
9½ x 3¼-inch pan -F	8 cups

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MAIN DISHES

CROCK-POT NOODLE BAKE
(Make In Crock-Pot)

1 lb. hamburger
1 can creamed corn
1 can cream of celery soup
1 soup can water
salt and pepper
1/2 (8 oz.) pkg. fine noodles

Brown hamburger in pan. After browning, put in crock-pot. Add creamed corn, celery soup and water. Put on high for 3 hours. After 3 hours, add noodles; cook for 15 minutes. Serves 4.

Sharon Wagner

BROCCOLI CASSEROLE

1/4 c. chopped onion
6 Tbsp. butter
2 tsp. flour
1/2 c. water
1 (8 oz.) jar Cheez Whiz
2 pkg. chopped broccoli, thawed and excess water squeezed out
3 eggs, well beaten
cracker crumbs

Fry onion in 4 tablespoons butter; add flour and water. When thick, add cheese. Combine sauce with broccoli; add eggs. Pour in greased casserole and top with buttered crumbs, using the remaining 2 tablespoons butter. Bake 45 to 50 minutes at 350°. Serves 8.

Eleanor Whitaker

NOODLES WITH BREAD CRUMBS

1 c. bread crumbs
flat noodles
1/4 tsp. salt
3 Tbsp. butter

Cook noodles. Melt butter in frying pan. Add bread crumbs and fry until golden brown, stirring frequently. Drain noodles and add butter. Put bread crumbs on top.

Rev. Larry Hemsley

SWEET POTATO CASSEROLE

3 lb. sweet potatoes
1/2 c. milk
1/2 c. sour cream
3 Tbsp. brown sugar, divided
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/4 c. chopped pecans
2 Tbsp. butter or margarine, melted

Boil potatoes in salted water 20-25 minutes; drain. Preheat oven to 325°. Heat milk over low heat; do not boil. When potatoes are cool to the touch, peel and cut into thick slices. In large bowl with mixer on low, beat potatoes. Gradually add milk, beating until smooth. Add sour cream, 2 tablespoons of the brown sugar, cinnamon and nutmeg. Beat until well blended. Spoon potatoes into 2-quart casserole. In small bowl, stir together pecans, butter and the remaining brown sugar; sprinkle mixture over top of casserole. Bake 30 minutes, or until heated through.

Mrs. Lorraine Stetzler

YANKEE NOODLE BAKE

8 frankfurters, sliced
1/4 c. chopped onion
2 c. cooked medium noodles
1 (10 3/4 oz.) can tomato soup
1/2 c. water
1 tsp. mustard
1/4 c. buttered bread crumbs

Brown frankfurters with onion. Combine in 1 1/2-quart casserole with noodles, soup, water and mustard. Top with buttered bread crumbs. Bake at 350° for 30 minutes. Serves 4.

Sharon Weidman

BARBECUED PORK AND BEAN BAKE

2 (1 lb.) cans baked beans in sauce
6 Tbsp. brown sugar
4 thin slices onion
3-4 tsp. mustard
4 lean pork chops
salt and pepper
6 Tbsp. catsup
4 wedges lemon

Drain excess liquid off beans and place in 8 x 12-inch baking dish. Prepare each pork chop as

follows: Dash with salt and pepper to taste; spread lightly with mustard. Sprinkle with about 1 1/2 tablespoons brown sugar; spread with about 1 1/2 tablespoons catsup. Arrange chops over beans. With toothpick attach 1 slice onion and a lemon wedge to each chop. Bake at 350° for 1-1 1/4 hours, or until pork chops are fork-tender. Serve with crisp relishes and hot, crusty bread. Makes 4 servings.

Note: Barbecued rib fans will enjoy this recipe with loin rack ribs substituted for the pork chops. Cut in serving-size pieces and prepare according to the directions above.

Mrs. Elaine M. Trexler

CORN PIE

Fill pastry-lined dish with fresh sweet corn. Add:

about 2 Tbsp. sugar
salt and pepper to taste

Add enough milk to the pie to keep moist; it depends on moisture of corn. Dot with butter. Add sliced, hard-boiled eggs and cover with cracker crumbs. Bake at 425° for 5 to 10 minutes, then at 375° for about 1 hour, or until golden brown. This should be eaten hot, or if cold with hot milk.

LuAnn Snyder

CHILI CON CARNE

1 lb. ground beef
1/3 c. onion flakes
1 tsp. salt
1 (8 oz.) can tomato sauce
2 Tbsp. vinegar
1 Tbsp. shortening
2-3 Tbsp. chili powder
dash of instant garlic powder
2 (15 oz.) cans red kidney beans

Saute ground beef in hot shortening. Add the remaining ingredients; mix well. Cover and simmer 45 minutes. Serves 6.

Mrs. Elaine M. Trexler

MACARONI CHILI

1/2 (8 oz.) pkg. elbow macaroni (1 c.)
2 Tbsp. salad oil
1 green pepper, cut in strips
1 small onion, diced
1 1/2 tsp. chili powder
1 (16 oz.) can tomatoes
1 (15-20 oz.) can red kidney beans
3/4 tsp. salt
1/4 tsp. sugar
1/2 c. shredded Cheddar cheese

Prepare macaroni as label directs; drain. In a 3-quart saucepan over medium heat, in hot salad oil, cook green pepper and onion until tender, stirring occasionally. Add chili powder; cook 1 minute. Add cooked macaroni, tomatoes and red kidney beans with their liquids, salt and sugar. Heat to boiling. Reduce heat to low; cover and simmer 10 minutes. Stir in cheese until melted. To serve, spoon chili into soup bowls. Serve with corn chips.

Mrs. Lorraine Stetzler

PIZZA

Dough:

1 c. warm water
1 pkg. dry yeast
1 Tbsp. sugar
1 1/2 tsp. salt
2 Tbsp. oil
2 3/4-3 1/4 c. flour

Sauce:

2/3 c. tomato paste
1/2 c. water
1 tsp. oregano
1/2 tsp. salt
dash of pepper

Add yeast to water; stir until dissolved. Add sugar, salt, oil and 1 1/2 cups flour. Stir and add enough flour to form a ball. Knead 8 minutes, adding flour as needed. Grease bowl; put in dough. Turn over and cover with cloth. Let rise in a warm place until doubled in bulk, about 3/4 hour. Roll out for 2 (12-inch) Pizzas. Top with sauce. Sprinkle with 2 tablespoons grated Parmesan cheese. Drizzle with 2 tablespoons oil. Top with 1/4 pound Mozzarella cheese.

Extra toppings: Add green pepper, onions, pepperoni, sausage or mushrooms. Bake at 425° for 15 to 20 minutes.

Annette M. Stein

DEEP-DISH PIZZA

1 pkg. active dry yeast
3/4 c. warm water
1 Tbsp. vegetable oil
1 1/2 tsp. sugar
3/4 tsp. salt
2-2 1/4 c. Wondra flour
1/2 tsp. salt
1/2 lb. ground beef, cooked and drained
1 1/2 c. pizza sauce
1 small green pepper, sliced
sliced pepperoni
3 c. shredded Mozzarella cheese

Dissolve yeast in water. Stir in oil, sugar, 3/4 teaspoon salt and 1 cup flour; beat until smooth. Mix enough remaining flour to form dough. Knead 1 minute. Cover; let rise 10 minutes. Grease 13 x 9-inch pan. Roll dough to fit; press in pan. Cover; let rise 30 minutes. Heat oven to 425°. Put toppings on. Bake 20-25 minutes.

Daune Kunkel

STROMBOLI

1 loaf frozen bread dough, thawed
1/4 lb. salami
1/4 lb. boiled ham
1/4 lb. white American cheese
1/4 lb. sliced pepperoni
1 egg, beaten

Break bread dough in half; roll out half in a little flour, stretching as you are rolling to shape a rectangle. Lengthwise, put a layer of salami, layer of pepperoni, layer of cheese and layer of ham. Fold ends in and sides together to form a loaf. Press seam down; take beaten egg and brush on top. Place on ungreased cookie sheet. Take the other half of bread and repeat. Bake at 350° for 25 minutes until brown. Let set about 10 minutes before slicing. Can be frozen and reheated. Makes 2 loaves.

Carol Snyder

MACARONI AND CHEESE

White Sauce:

1 qt. milk
salt and pepper
4 heaping Tbsp. flour
2 Tbsp. butter

Cook over medium heat until thick, then add a large jar of Cheez Whiz. Cook 4 cups macaroni for 6 minutes; drain. Put macaroni into the cheese sauce. Put buttered bread cubes on top. Sprinkle with paprika and bake 30 minutes at 375°.

Sharon Wagner

CLAM CASSEROLE

1 doz. clams, chopped (1 pt. corn may be substituted)
3 hard-boiled eggs
2 c. bread crumbs
1 pt. milk
1 Tbsp. flour
1 Tbsp. butter
salt and pepper to taste
1 Tbsp. parsley

Mix together all ingredients, but bread crumbs. Sprinkle bread crumbs on top. Bake at 350°.

Lillian Snyder

SALMON NOODLE CASSEROLE

1 (15 1/2 oz.) can salmon
3 Tbsp. margarine
2 Tbsp. flour
1 (13 oz.) can evaporated milk
1 (10 oz.) pkg. mixed vegetables, thawed and drained
3 c. noodles, cooked
1 1/2 c. shredded Cheddar cheese

Drain salmon; break into chunks. Melt butter in saucepan; stir in flour. Gradually stir in evaporated milk. Cook and stir over medium heat until slightly thickened. Stir in vegetables, cooked noodles and 1 cup cheese. Gently fold in salmon. Pour into greased 2-quart baking dish. Bake, covered, at 350° for 25 minutes. Sprinkle with the remaining 1/2 cup cheese. Bake, uncovered, 5 minutes, or until cheese melts.

Joan Drey

POT PIE

2 c. flour
2 tsp. baking powder
pinch of salt
1 Tbsp. butter
1 egg
milk (to moisten)

Mix ingredients and add milk to form a ball. Roll out and cut. Boil meat or chicken; cut into small pieces. Add onion, parsley, salt and pepper; add potatoes right before adding the dough. Put a lid on and boil 20 minutes.

Mildred Snyder

SCHNITZ UN KNEPP
(Dried Apples, Dumplings And Ham)

1 (3 lb.) ham
1 qt. dried schnitz (apples)

Dumpling Batter:

2 c. flour
1/4 tsp. pepper
1 Tbsp. milk
3 Tbsp. melted shortening
1 egg
4 tsp. baking powder
1 tsp. salt

Boil ham for 2 hours. Pick over and clean dried schnitz (apples); soak in enough water to cover. When meat has boiled for the stated time, add dried apples and water in which they have been soaking and continue to boil for another hour.

Prepare Dumpling Batter: Sift together the dry ingredients and mix the dough with egg (which has been well beaten), the melted shortening and the milk. Drop batter by tablespoonfuls into the boiling liquid of the ham and apples. Cover tightly and cook for 15 minutes. Raisins may be added, if desired.

Betty J. Kunkle

CHICKEN CHOW MEIN

1/4 c. cooking oil
1 tsp. salt
1/4 tsp. pepper
2 c. sliced Chinese or Savoy cabbage
3 c. thinly sliced celery

1 can bean sprouts
1 can water chestnuts
1 can bamboo sprouts
2 tsp. sugar
2 c. chicken stock
2 1/2 Tbsp. cornstarch
1/4 c. cold water
1/4 c. soy sauce
2 c. cooked chicken

In a large pot, mix together oil, salt and pepper. Add cabbage, celery, bean sprouts, water chestnuts, bamboo sprouts and sugar. Stir in chicken stock and cook about 10 minutes. Blend together cornstarch, cold water and soy sauce; add to the vegetable mixture and stir until mixture thickens. Add cooked chicken, cut in small pieces. Heat thoroughly. Serve over chow mein noodles or a bed of rice or cooked noodles.

Sharon Miller

HAM POTATO SKILLET CASSEROLE

1/2 c. chopped onion
1 Tbsp. vegetable oil
2 1/3 c. water
2/3 c. milk
1 pkg. scalloped potato mix
2 c. cubed ham
1 (10 oz.) pkg. frozen green beans, thawed
1 c. (4 oz.) shredded Cheddar cheese

Cook and stir onion in oil in a 10-inch skillet until tender, about 5 minutes. Stir in water, milk, sauce mix, potatoes and ham. Heat to boiling, stirring constantly; reduce heat. Cover and simmer, stirring occasionally, until potatoes are tender, 15 to 20 minutes. Stir in beans and cheese. Cook until beans are hot and cheese is melted, about 10 minutes.

Joan Drey

BAKED NOODLES WITH HAM

6-8 oz. noodles
3 Tbsp. butter
3 Tbsp. flour
1 Tbsp. mustard
1 1/2 c. milk
2 c. cooked ham, chopped fine
1 c. chopped celery, cut fine
salt and pepper to taste
bread crumbs
butter

Cook noodles in salted water for about 12 minutes; drain and rinse. Combine butter, flour and mustard in saucepan. Add milk gradually, stirring constantly; cook until thick. Add ham, salt, pepper and chopped celery, then stir in the noodles. Pour in greased baking dish. Sprinkle bread crumbs and dot with butter over the mixture. Bake at 350° for 30 to 45 minutes.

Myrle Seip

HAM AND STRING BEANS

1 ham butt
1 small onion, diced
2 lb. frozen green beans
4 medium potatoes, diced

Put ham and onion in water; boil until almost tender. Add beans and potatoes; boil until done.

Ella C. Berger

MARINER'S STEW

1 (16 oz.) can stewed tomatoes
1 (16 oz.) can tomatoes, drained
1 (6 oz.) can tomato paste
1 (10 oz.) pkg. frozen cauliflower
1 c. chopped onion
1 bay leaf
1 tsp. salt
1 tsp. sugar
1/4 tsp. pepper
1/4 tsp. cumin
1 (16 oz.) pkg. frozen ocean perch, flounder or cod fillets, slightly thawed
1 (16 oz.) can sliced carrots, drained
chopped parsley

In 3-quart saucepan over high heat, heat stewed tomatoes with their liquid, drained tomatoes, tomato paste, cauliflower, onion, bay leaf, salt, sugar, pepper and cumin to boiling. Reduce heat to low; cover and simmer 10 minutes. Cut fish fillets into 1-inch chunks; add with carrots to the mixture. Over high heat, heat to boiling. Reduce heat to low; simmer 2 to 3 minutes until fish flakes easily. Discard bay leaf. Sprinkle with parsley. Makes 4 servings.

Evelyn K. Moyer

TUNA LASAGNA

12 lasagna noodles
1 large clove garlic
2 small onions
2 stalks celery
2 Tbsp. chopped parsley
1 tsp. pepper
1 can cream of mushroom soup
1 c. sour cream
2 (7 oz.) cans tuna

Combine garlic, onions, celery, parsley, pepper, soup, sour cream and tuna. Stir to blend ingredients. Lightly grease deep-dish casserole. Start with noodles first, then add 1/3 of the tuna mix. Repeat layering 2 more times, ending with noodles. Bake, uncovered, for 45 minutes.

Sandra Hemsley

TUNA FISH AND CORN CASSEROLE

1 can whole kernel corn
1 (7 oz.) can tuna
1 1/2 c. bread crumbs
1/2 tsp. salt
1/4 tsp. pepper
6 Tbsp. butter or margarine
1/2 c. flour
2 c. milk
1 c. crushed potato chips

Mix together the corn, tuna and bread crumbs in a casserole dish. Mix the white sauce with the butter, flour and milk over heat until thick. Pour on top of the corn, tuna and bread crumb mix. Over top of that, put the salt, pepper and crushed potato chips. Bake at 350° for 30 to 40 minutes.

Chris Gernert

CORNED BEEF CASSEROLE

1 (12 oz.) can corned beef
1/4 lb. (or 1 c.) American cheese
1 (10 1/2 oz.) can cream of chicken soup
1 c. milk
1/2 c. chopped onion
1 (8 oz. or 12 oz.) pkg. noodles
3/4 c. buttered bread crumbs, fried

Cook and drain noodles. Put all ingredients in a bowl and stir. Bake at 375° for 30 to 40 minutes.

Lillian Snyder

TACO HERO

1 lb. ground beef
1 (6 oz.) can tomato paste
1 1/4 oz. taco seasoning mix
1 loaf Vienna bread, cut in half lengthwise
pasteurized process cheese
tomato slices
onion rings, deep fried first

Combine meat, tomato paste and taco seasoning. Spread half of the meat mixture on each half bread. Place on ungreased cookie sheet. Bake at 450° for 20 minutes. Top with cheese and tomato slices. Bake until cheese melts and garnish with onion rings.

Connie Merkel

SHEPHERD'S PIE

1 lb. ground beef
chopped onions
mashed potatoes
cooked, chopped carrots and celery
2 eggs
milk

Brown ground beef and onions. Prepare mashed potatoes with butter, salt and pepper. Use eggs and sufficient milk to moisten. Stir in carrots and celery. Fill casserole with alternate layers, starting with meat and topping with potatoes. Bake at 400° for 1 hour.

Florence Borrell

CREAMY CHICKEN AND BROCCOLI BAKE

1 (10 oz.) pkg. frozen chopped broccoli
2 c. cut-up, cooked chicken, turkey or ham
1 can milk
6 slices process American cheese
1 c. Bisquick baking mix
1/4 c. margarine or butter
1 pkg. wonder Ladle mushroom soup or 1 (10 3/4 oz.) can condensed cream of mushroom soup

Cook broccoli as directed on package; drain. Grease oblong baking dish, 10 x 6 x 1 1/2 inches. Mix chicken and broccoli together and put in dish.

Mix soup and milk; pour over the chicken and broccoli. Arrange cheese slices on soup mixture. Mix baking mix and margarine until crumbly; sprinkle over cheese. Bake until golden brown, for 25 to 30 minutes, in oven heated to 400°. Garnish with tomato slices, if desired.

Makes 4 to 6 servings.

Note: I used wonder Ladle in package with 3/4 cup less water.

Doris Bortz

CHICKEN CASSEROLE

2 c. cooked chicken, chopped or cubed
1 can cream of mushroom soup
1 can chicken noodle soup
1 small can mushrooms
1 pkg. frozen peas
1 can Chinese noodles

Mix all ingredients, except a few noodles. Pour into casserole. Cover with the remaining noodles. Bake at 350° for 30 minutes. Serves 6-8.

Elda Herber

CREAMY CHICKEN CASSEROLE

2 c. uncooked macaroni
2 Tbsp. margarine
1 c. sliced mushrooms
1/4 c. minced onion
1 can Cheddar cheese soup
1 can cream of chicken soup
1/2 c. milk
2 c. cooked chicken, diced
1 c. frozen peas, thawed
1/4 c. buttered bread crumbs

Prepare macaroni according to package directions; drain.

Meanwhile, prepare sauce: In 2-quart saucepan over medium heat, in hot butter, cook mushrooms and onion until tender. Do not brown. Stir in the remaining ingredients, except macaroni and bread crumbs. Heat through. In 2 1/2-quart baking dish, combine sauce and macaroni; toss to coat evenly. Bake at 350° for 30 minutes; stir. Top with bread crumbs. Bake 10 minutes more.

Joan Drey

BEEF AND CAULIFLOWER CASSEROLE

1 lb. ground lean beef
1 small head cauliflower
2 medium onions
4 sprigs chopped parsley
1 tsp. salt
dash of pepper

Cook cauliflower until tender. Dice onions. Mix all ingredients together and put in a casserole dish. Bake at 350° for 25 to 30 minutes.

Florence Borrell

CHEESEBURGER PIE

1 lb. beef
1 1/2 c. chopped onions
1/2 tsp. salt
1/4 tsp. pepper
2 eggs
1 c. shredded Cheddar cheese (4 oz.)
1/2 c. Bisquick
1 c. milk

Brown beef with onions; drain. Add salt and pepper and spread on bottom of 9-inch pie plate. Sprinkle with cheese. Beat the remaining ingredients until smooth in blender on high or 1 minute with hand mixer. Pour into pie plate. Bake at 350° for 30 minutes, or until knife inserted in center comes out clean. Let stand 5 minutes. Serves 4 to 6.

Addie Bower

HAMBURGER BAKE

1 1/2 lb. ground beef
1 can cream of mushroom soup
1 can Cheddar cheese soup
1 bag frozen French fries

Lightly brown ground beef. Spread in bottom of 13 x 9-inch casserole dish. Mix together cream of mushroom soup and Cheddar cheese soup. Pour over the ground beef. Cover with frozen French fries. Bake at 350° for about 1 hour, until fries are golden brown.

Mrs. Pamela A. Sonon

SALAMI AND EGGS

2 Tbsp. oil or shortening
1/2 c. minced onion
2 eggs
1/2 c. diced salami
1 Tbsp. minced parsley
salt and pepper to taste

Heat oil in medium-sized skillet. Add minced onion. Saute over medium heat for 5 minutes, until onion is tender and slightly browned. Beat eggs together and stir in salami. Pour over onion in skillet. Gently scramble over medium heat for 5 minutes, until eggs are done but not dry. Sprinkle with parsley and salt and pepper to taste. Toss gently. Serves 1.

Eleanor Whitaker

DAD'S SPECIAL

1 lb. ground beef
1/2 c. chopped onion
1 can cream of mushroom soup
1/2 c. milk
1/2 tsp. salt
1/4 tsp. pepper
2 c. cooked noodles
2 c. shredded sharp or white American cheese

Brown meat and add onion. Cook until tender. Stir in soup, milk and seasonings. Layer half the noodles, meat sauce and cheese in 1 1/2-quart greased baking dish. Repeat layers, ending with the cheese on top. Bake at 350° until cheese is a golden brown. Serves 6-8.

Rev. Larry Hemsley

GREEN PEPPER STEAK BEEF
(Makes 4 Servings)

1 lb. beef chuck or round, fat trimmed
1/4 c. soy sauce
1 clove garlic
1 1/2 tsp. grated fresh ginger or 1/2 tsp. ground ginger
1/4 c. salad oil
1 c. green onions, thinly sliced
1 c. red or green pepper, cut into 1-inch squares
2 stalks celery, thinly sliced
1 Tbsp. cornstarch
1 c. water
2 tomatoes, cut into wedges

With a very sharp knife, cut beef across grain into thin strips 1/8 inch thick. Combine soy sauce, garlic and ginger. Add beef; toss and set aside while preparing vegetables. Heat oil in large frying pan or wok. Add beef and toss over high heat until browned. Taste meat. If it is not tender, cover and simmer for 30 to 40 minutes over low heat. Turn heat up and add vegetables; toss until vegetables are tender and crisp, about 10 minutes. Mix cornstarch with water; add to the pan and stir and cook until thickened. Add tomatoes and heat through.

Doris Bortz

SHISH KABOBS

2 lb. beef cubes
tomatoes
peppers
onions
small potatoes

Marinate beef cubes in Far East Marinade for 3 to 48 hours. Alternate beef cubes, tomatoes, peppers, onions and potatoes on skewers. Place on barbecue grill until tender.

Rev. Larry Hemsley

BERKS COUNTY BAKED LASAGNA

1 large box lasagna noodles
1 1/2 lb. hamburger meat
salt and pepper
onion flakes
oregano
1 1/2 (32 oz.) jars Ragu spaghetti sauce
2-3 large pkg. Mozzarella cheese, shredded

Fry hamburger in pan; add seasonings. When done, add Ragu spaghetti sauce (more, if desired); set aside. Cook lasagna noodles according to directions on box. In a 9 x 13-inch pan, dot butter around to grease it. Place noodles along sides and flat on bottom. On the top, add a layer of meat sauce and next a layer of shredded cheese. Repeat with layers of noodles, meat sauce and cheese until all is used up. Last layer, end with cheese on top. Let settle in the refrigerator for a little bit. Bake at

350° for 1 hour. Keep foil over loosely while baking; remove the last 15 minutes so that the top can get brown. Cut into pieces, 5 x 2 inches, and serve.

Lori Whitaker

PEPPER POT

1 lb. fresh sausage
5 medium potatoes
1 small onion
1 small head cabbage
1 (12 oz.) can Copes dried corn

Soak sausage in salt water overnight. Peel skin off sausage and break into pieces. Dice potatoes and chop cabbage and onion. Put all ingredients into a crock-pot or cook slowly for 45-60 minutes.

Connie Merkel

PIEROGIES

5 c. flour
5 eggs
water (as needed)
pinch of salt
slice of butter
1/2 lb. white American cheese
10-12 medium potatoes

First, cook your potatoes, adding salt. When potatoes are boiled, mash them and gradually add the cheese and butter.

While the potatoes are boiling, mix the flour with the eggs and add water as needed. Roll out the dough and cut into round circles. Fill center of dough with 1 teaspoon of the potatoes; fold in halves, making sure ends are pinched together tightly. Put 6 to 7 Pierogies at a time into a pot of boiling hot water. When they float to the top, take them out of the water. After you boil all the Pierogies, put them into a frying pan, using butter or vegetable shortening, and enjoy.

Makes 50 small Pierogies.

Mrs. Shirley Berger

SPAGHETTI SQUASH

1 large squash
2 lb. hamburger
dash of salt and pepper
1 Tbsp. chili powder
1 c. Swiss cheese
2 medium onions

1 large can tomato sauce

dash of sugar
1 c. Mozzarella cheese

Boil squash 20-30 minutes; remove from pan and cut in half. Take out seeds and let cool. Scoop out spaghetti. Brown the hamburger, onions, salt, pepper, chili powder and sugar; drain. Add tomato sauce and simmer for 1 hour. In large casserole dish, arrange layers of spaghetti, meat and cheese. Bake at 350° until cheese melts.

Betty J. Kunkle

** EXTRA RECIPES **

Meats, Poultry & Seafood

Meat Cooking Chart

ROASTING	WEIGHT	MINUTES PER LB.	Oven Temp.	Internal Temp.
FRESH PORK				
Rib and loin	3 - 7 lbs.	30 -40	325	175 F
Leg	5 lbs.	25 -30	325	170 F
Picnic shoulder	5 - 10 lbs.	40	325	175 F
Shoulder, butt	3 - 10 lbs.	40 50	325	170 F
Boned and rolled Shoulder	3 - 6 lbs.	60	325	170 F
BEEF				
Standing ribs - rare	3 -7 lbs.	25	325	135 F
-medium	3 -7 lbs.	30	325	165 F
-well done	3 -7 lbs.	35	325	170 F
For rolled and boned roasts, increase cooking time 5 to 12 minutes.				
LAMB				
Shoulder - well done	4 -10 lbs.	40	325	190 F
Shoulder - boned and rolled	3 -6 lbs.	40	325	182 F
Leg - medium	5 -10 lbs.	40	325	175 F
Leg - well done	3 -6 lbs.	40 - 50	325	182 F
Crown - well done	3 -6 lbs.	40 -50	325	182 F
SMOKED PORK				
Shoulder and picnic hams	5	30 -40	325	170 F
	8	30 -40	325	175 F
Boneless butt	2	40	325	180 F
	4	25	325 F	170 F
Ham	12 -20	16 -18	325 F	170 F
	Under 10 lbs	20	325	175 F
	Half hams	25	325	170 F
VEAL				
Loin	4 -6 lbs.	35	325 F	175 F
Leg	5 -10 lbs.	35	325	175 F
Boneless shoulder	4 -10 lbs.	45	325F	175 F
POULTRY				
Chicken	3 -5 lbs.	40	325F	170 F
Stuffed	over 5 lbs.	30	325	170 F
Turkey	8 -10 lbs.	20	325	175 F
	18 - 20 lbs.	14	325	175 F
Duck	5 -10 lbs.	30	325	175 F

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STUFFED PORK CHOPS

6 fat pork chops
1/4 small onion, diced
2 sticks celery, diced
6 tsp. melted butter
4 slices dry bread, diced
1 small apple, diced
1 tsp. sage
1/8 tsp. pepper
1 tsp. salt

Cut a pocket in each pork chop. Brown onion and celery in butter; pour over bread. Add apple, sage, pepper and salt; mix thoroughly. Stuff chops; skewer with toothpicks. Bake in 325° oven for 1 hour and 30 minutes, or until tender.

Betty J. Kunkle

BAKED PORK CHOPS WITH SWEET POTATOES

4 pork chops
salt and pepper to taste
4 sweet potatoes
4 tart apples
1/4 c. brown sugar
1/4 c. water
2 Tbsp. margarine

Season pork chops in small amount of drippings. Slice peeled sweet potatoes 1/4 inch thick and arrange on bottom of a greased casserole. Slice peeled apples 1/2 inch thick. Place 1/2 on top of the potatoes and pour over them a syrup of sugar, water and seasoning. Arrange chops on top and cover with the remaining apples. Dot with fat and bake 30 minutes at 350°. Remove cover and bake 10 to 20 minutes longer, or until meat is well done. Serves 4.

Betty J. Kunkle

FILLING FOR PORK CHOPS

3 c. bread crumbs
3-4 stalks celery
1-2 onions
salt and pepper to taste

Mix bread crumbs, celery and onion(s), which have been chopped. Ingredients may vary according to the number of pork chops or to your own taste. Cut pockets in 1- to 2-inch thick chops and fill with

the mixture. May be browned in frying pan until done, or browned and then baked at 350° for about 1 hour.

Mrs. Louise Hemsley

PEACH GLAZED PORK LOIN ROAST

1 (4-6 lb.) pork loin roast
1/2 c. peach preserves
1/2 c. orange juice
1 Tbsp. minced onion
1 tsp. prepared mustard
1 tsp. ground ginger
1 tsp. salt
1/2 c. ketchup

Combine peach preserves, orange juice, ketchup, onion, mustard, ginger and salt in saucepan. Cook slowly for 20 minutes, stirring occasionally until glaze is reduced to about 1 cup. Brush glaze on roast during the last 20 minutes of baking time.

Carrie Dugan

PORK BARBECUE

1 (3-4 lb.) pork roast
1 c. catsup
1 Tbsp. vinegar
1 tsp. mustard
1 bottle chili sauce
1/2 c. brown sugar
1 tsp. Worcestershire sauce
1 c. meat broth or water

Brown and cook the pork roast. Chop meat and mix with the remaining ingredients. Simmer 1/2 to 1 hour.

Debbie Schrump

HAM LOAF

1 lb. ground ham
1 lb. ground pork
1 egg
3/4 c. milk
1 c. Rice Krispies
1/3 c. vinegar and water
1/4 c. brown sugar
2 tsp. mustard

Mix together the ham, pork, egg, milk and Rice Krispies; put into a loaf pan. Combine vinegar and water, brown sugar and mustard; pour over the loaf. Bake at 350° for 1 1/2 hours.

Florence Borrell

GROUND HOG

You skin them and soak in salt water overnight. You bring it to a boil in salt water and boil a short time and pour off the water. I would advise using a fan in the kitchen while doing this. Put it on again in clean water; salt and cook until tender. Drain off water when it cools a little. Cut into pieces; roll into flour and fry like chicken, salted and peppered, for about an hour. Steam slightly and your Ground Hog is ready to eat.

If you want to make Ground Hog Salad, you cook the same as above. Don't fry it. Cool and cut it up; add chopped onion and celery. Use a small meat grinder and add salt, pepper and mayonnaise.

Mrs. Louise Hemsley

DORIS' MEATBALLS

Meatballs:

1 1/2 lb. ground chuck
3/4 c. oatmeal
1 c. milk
3 tsp. chopped onion
1 1/2 Tbsp. green pepper
salt and pepper to taste

Sauce:

2 Tbsp. brown sugar
2 Tbsp. Worcestershire sauce
1 c. catsup
1/2 c. water
3 Tbsp. vinegar
6 Tbsp. chopped onion
green pepper, chopped, to taste

Meatballs: Mix meatball ingredients together. Roll in balls; dip in flour or cracker crumbs. Fry in fat on both sides.

Sauce: Mix together sauce ingredients; simmer 30 minutes. Pour sauce over meatballs. Bake at 350° for 30 minutes.

Diane L. Miller

BEEF MUSHROOM MEAT LOAF

1 (3 oz.) can broiled, chopped mushrooms
1 slightly beaten egg
1 1/2 tsp. Worcestershire sauce
1 tsp. salt
1 1/2 lb. ground beef
1 Tbsp. light corn syrup
milk
1/2 tsp. dry mustard
dash of pepper
1 1/2 c. soft bread crumbs
2 Tbsp. catsup

Drain the chopped mushrooms, reserving liquid. Add enough milk to the mushroom liquid to make 1/2 cup. In mixing bowl, combine liquid, egg, Worcestershire sauce, seasonings and bread crumbs. Let stand about 5 minutes. Stir in beef and chopped mushrooms; mix lightly but thoroughly. Shape into a loaf in a 13 x 9 x 2-inch baking dish. Bake in a moderate oven, 350°, for 1 hour. Combine catsup and corn syrup. Brush on meat loaf and bake 15 minutes more. Serve. (Preparation time: 15 minutes.)

Betty J. Kunkle

BEEF BAR-B-QUE

1 lb. hamburger
1/2 onion
1 egg
1 Tbsp. mustard
1 Tbsp. sugar
1/2 Tbsp. salt
1 c. water
1/3 bottle catsup
1 c. cornflakes

Brown hamburger and onion. Mix in all other ingredients, except cornflakes. Add to the hamburger and simmer 20 minutes, then add cornflakes and simmer 10 more minutes.

Annette M. Stein

MINIATURE MEAT LOAVES

1 lb. lean ground beef
1 small onion, chopped
1/2 c. dry bread crumbs
1/4 c. catsup
1/4 c. water
2 Tbsp. chopped parsley
1 egg
1/2 tsp. salt
1/4 tsp. pepper

Mix all ingredients in a large bowl until well blended. Shape into 4 loaves. Arrange meat loaves in a shallow baking dish. Bake at 375° for 25 minutes, or until meat loaves reach desired doneness.

Makes 4 servings.

Evelyn Moyer

BARBEQUE

3 lb. hamburger
2 onions, chopped
1 Tbsp. flour
2 cans tomatoes or catsup
salt and pepper to taste
chopped peppers (optional)

Fry hamburger and onions until brown. Add flour and stir. Add tomatoes or catsup and seasonings. Yields: 18 servings.

Madeline Baver

FAR EAST MARINADE

1/3 c. soy sauce
1/3 c. vegetable oil
1/3 c. dry sherry (cooking)
1 clove garlic, crushed, or 1 onion
2 lb. chicken, lamb, beef or pork
1 Tbsp. grated fresh ginger or 1 tsp. ground ginger

Mix everything together but meat. Place meat in plastic bag and add sauce on top. Squeeze all air out of bag and tie. Place bag in dish in the refrigerator and let stay there for 3 to 48 hours. Turn bag over once in a while. If juice is left, use for barbecue sauce.

Sandra Hemsley

ROAST DUCK

Stuffing:

3 pt. bread crumbs
6 oz. butter
1 chopped onion
1 tsp. sage
1 tsp. salt
1 tsp. pepper

Cut the neck close to the back. Beat the breast bone flat; tie the wings and legs. Mix the

stuffing and fill the cavity. Do not stuff very full. Sew up the openings to keep the flavor in. Place in pan with a little water and baste frequently with salt and water. Turn often so that the sides and back may be nicely browned. When nearly done, baste with butter and a little flour.

Edna Harring

CHICKEN MOZZARELLA

1 Tbsp. vegetable oil
2 Tbsp. grated Parmesan cheese
2/3 c. Bisquick baking mix
2 tsp. Italian seasoning
1 tsp. paprika
1/4 tsp. pepper
6 large chicken breast halves, deboned
2/3 c. chili sauce
3/4 c. shredded Mozzarella cheese

Heat oven to 425°. Brush bottom of pan, 13 x 9 x 2 inches, with oil. Mix Parmesan cheese, Bisquick baking mix, Italian seasoning, paprika and pepper. Coat chicken. Arrange skin sides down in pan. Bake 45 minutes; turn chicken. Divide chili sauce among breast halves. Sprinkle with Mozzarella cheese. Bake until melted, about 5 minutes longer. Sprinkle with a few parsley flakes, if desired.

Makes 6 servings.

Evelyn Moyer

OVEN-BARBECUED CHICKEN

6-8 chicken parts

Sauce:

2 Tbsp. butter
2 Tbsp. mustard
2 Tbsp. vinegar
1/2 bottle barbecue sauce (or 1/2 c. French dressing plus 3/4 c. brown sugar)

Broil chicken parts 15 minutes on each side. Pour combined sauce ingredients over chicken and bake at 350° for 45 minutes. Serves 4.

Debbie Schrump

CHICKEN CROQUETTES

4 Tbsp. margarine
4 Tbsp. flour
1 c. milk
salt
pepper
2 c. chicken, cut fine
celery, cut fine
parsley
2 eggs, beaten
bread crumbs

Melt margarine in saucepan over medium heat; add flour, milk, salt and pepper gradually. Stir until thick and smooth. Mix with cut-up, cooked chicken. Add celery and parsley. Cool in the refrigerator for 1/2 hour. Roll into small balls, then coat with beaten eggs and then bread crumbs. Deep fry in hot shortening until golden brown.

Sharon Miller

CHICKEN WITH CREAM SAUCE

1 (2 1/2 lb.) cut-up frying chicken
1 egg, slightly beaten
2 Tbsp. water
1 c. fine bread crumbs
1 tsp. salt
1/4 tsp. pepper
1 tsp. onion salt
1 tsp. curry powder
1/2 c. melted butter

Cream Sauce:

1 c. condensed cream of chicken soup
1/2 tsp. nutmeg
1/3 c. milk

Wash chicken. Combine egg and water. Mix together bread crumbs with salt, pepper, onion salt and curry powder. Dip chicken into the egg and then into the bread crumb mixture to coat. Arrange chicken in 9 x 13 x 2-inch baking pan. Pour melted butter over breaded chicken. Place Cream Sauce into 1-quart baking dish. Stir until smooth. Bake in the oven with the chicken, at 400° for 1 1/4 hours. Pour hot Cream Sauce over chicken before serving. Serves 4.

Sharon Miller

CHICKEN LOAF

4 c. chopped, cooked chicken
3 c. soft bread crumbs
4 Tbsp. chopped celery
2 Tbsp. parsley
1 tsp. salt
1/2 tsp. paprika
1/4 tsp. pepper
1 1/3 c. milk
4 Tbsp. butter, melted
4 eggs or 8 yolks

Mix all together and shape into loaf. Bake in greased loaf pan at 350° for 40-50 minutes. Serve hot or cold. When served hot, may or may not be served with gravy. Serves 12.

A Friend

TURKEY BARBECUE

1 (16 lb.) turkey, roasted and cut up
1 c. onion
1 c. celery
2 Tbsp. mustard
1 bottle ketchup
1 c. brown sugar
1 Tbsp. vinegar
salt and pepper to taste
1 c. turkey juice

Put in crock-pot and simmer for 3 to 4 hours.

Lillian Snyder

POOR MAN'S LOBSTER

1 lb. haddock fillet
2 c. water
1 Tbsp. vinegar
1 tsp. salt
1 tsp. seafood seasoning

Bring water, salt, vinegar and seafood seasoning to a boil. Place fish on a wire rack and simmer 15-20 minutes. Remove fish and break into lobster-size pieces. Serve with hot, melted butter or other lobster sauce.

Elda Herber

CRAB CAKES

1 lb. crabmeat
1/4 c. chopped celery
2 hard-boiled eggs, diced
parsley

salt and pepper
1 raw egg
2 eggs, well beaten
1/2 can milk
bread crumbs

Clean crabmeat. Mix crabmeat, celery, cooked eggs, parsley, salt and pepper with 1 raw egg. Form cakes. Make batter with well-beaten eggs and milk. Dip cakes into batter and then in bread crumbs twice; deep fry until light brown. Makes 16 cakes.

Florence Borrell

MARYLAND CRAB CAKES

1 lb. crabmeat (go through for pieces of crab shell)
1 tsp. Old Bay seasoning
1/4 tsp. salt
1 Tbsp. mayonnaise
1 Tbsp. Worcestershire sauce
1 Tbsp. chopped parsley
1 Tbsp. baking powder
1 egg, beaten

Mix ingredients gently so crab lumps will keep intact. Shape into cakes. Roll in Italian bread crumbs. Cook in well-heated peanut oil. Oil level should be equal to half the thickness of the crab cakes. Cook until browned on both sides.

Hint: Thicker cakes are more juicy.

Linda Whitaker Lawrence

BAKED FISH FILLETS

2 lb. fish fillets
1/4 tsp. salt
1/4 tsp. paprika
1/8 tsp. pepper
juice of 1 lemon
2 Tbsp. butter
2 Tbsp. flour
salt and pepper to taste
1 tsp. dry mustard
1 c. milk
2 hard-boiled eggs
1/2 c. buttered bread crumbs
1 Tbsp. snipped parsley

Cut fish into serving pieces. (I use haddock.) Place in greased baking dish. Sprinkle with salt, paprika, pepper and lemon juice. Make white sauce of the butter, flour, seasonings, milk and eggs. Pour over the fish and top with buttered bread crumbs and parsley. Bake 35 minutes at 350°.

This recipe can be cut in half for smaller families.

Myrle Seip

** EXTRA RECIPES **

Vegetables

How To Can Vegetables

POINTS ON PACKING

Raw pack. - Pack cold raw vegetables (except corn, lima beans, and peas) tightly into container and cover with boiling water.

Hot pack. - Preheat vegetables in water or steam. Cover with cooking liquid or boiling water. Cooking liquid is recommended for packing most vegetables because it may contain minerals and vitamins dissolved out of the food. Boiling water is recommended when cooking liquid is dark, gritty, or strong-flavored, and when there isn't enough cooking liquid.

PROCESSING IN A PRESSURE CANNER

Use a steam-pressure canner for processing all vegetables except tomatoes and pickled vegetables.

Directions. - Follow the manufacturer's directions for the canner you are using. Here are a few pointers on the use of any steam-pressure canner:

•Put 2 or 3 inches of boiling water in the bottom of the canner; the amount of water to use depends on the size and shape of the canner.

•Set filled glass jars or tin cans on rack in canner so that steam can flow around each container. If two layers of cans or jars are put in, stagger the second layer. Use a rack between layers of glass jars.

•Fasten canner cover securely so that no steam can escape except through vent (petcock or weighted-gage opening).

•Watch until steam pours steadily from vent. Let it escape for 10 minutes or more to drive all air from the canner. Then close petcock or put on weighted gage.

•Let pressure rise to 10 pounds (240 degrees F.) The moment this pressure is reached start counting processing time. Keep pressure constant by regulating heat under the canner. Do not lower pressure by opening petcock. Keep drafts from blowing on canner.

•When processing time is up, remove canner from heat immediately.

With glass jars, let canner stand until pressure is zero. Never try to rush the cooling by pouring cold water over the canner. When pressure registers zero, wait a minute or two, then slowly open petcock or take off weighted gage. Unfasten cover and tilt the far side up so steam escapes away from you. Take jars from canner.

HOW TO CHECK CANNING JARS

The first step in home canning should take place long before food and equipment are assembled and ready to go. Jars and other supplies should be checked prior to the canning session. In that way, you can replace damaged supplies and purchase new ones to avoid costly delays or inconvenience.

Here are some tips to help you.

Choosing mason jars. Jars manufactured especially for home canning generically are called mason jars and must be used when preserving. They are designed with a specially threaded mouth for proper sealing with mason lids. So, can with standard mason jars only.

Preparing glass jars. Check all jars, rings, and lids carefully. Discard any with nicks or cracks in top sealing edge and threads that may prevent airtight seals. Rings should be free of dents or rust. Select the size of closures - widemouth or regular - that fits your jar. Wash jars in hot, soapy water and rinse well. Then place in boiling water for 10-15 minutes. Keep jars in hot water until ready to use. Boil lids according to package directions.

Closing glass jars. Always wipe jar rim clean after food product is packed. Place lid on jar with button side up. Screw rings on firmly, but don't force. Do not re-tighten rings after processing or cooling.

A new lid that snaps down and clicks as the jar cools, providing visible proof of sealing, called Magic Button (R) is made by Owens-Illinois. Its read button pops up when the seal is broken. The Magic Mason jars that go with the special lids have metric measurements as well as customary U.S. measurements molded on the side.

Jar transfer. Use jar lifter or long-handled canning tongs to transfer jars to and from canner safely. Place hot jars on rack or towel, allowing 2-inches of air space on all sides for jars to cool evenly.

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CREAMED ASPARAGUS

1 can mushroom soup
1/2 c. milk
2 (1 lb.) cans whole asparagus, drained
2/3 c. cheese cracker crumbs
1 Tbsp. butter

Blend soup and milk in saucepan; heat to boiling. Place half of the asparagus in greased casserole. Top with half of the soup and crumbs. Repeat layers; dot with butter. Bake at 350° for 20 minutes.

Florence Borrell

FRIED RICE

2 envelopes broth (chicken, pork, etc.)
2 c. water
2 c. rice
1 large onion
2 eggs
6 Tbsp. salad oil
1 tsp. salt
1/2 tsp. chili powder

Make rice and chill until grains separate. Saute onion. Fluff rice on paper towel to separate. Saute 1/2 of the rice with onion and oil, then the other 1/2. Add seasonings. Add eggs and meat next, then cover and heat slowly for 5 minutes.

Use any meat you want to use (such as sausage, pork or chicken) and cut into little pieces.

Doris Bortz

FRIED POTATOES WITH EGGS

2 c. leftover, boiled potatoes
3 eggs
2 Tbsp. shortening
salt and pepper to taste

Slice the cold leftover potatoes. Fry in the hot shortening, which has been melted in the skillet. When nicely browned, break the eggs over them, stirring quickly through the potatoes. Sprinkle with salt

and pepper. Fry a few minutes longer until the eggs are cooked. Serves 8.

What a good supper dish this proves to be. Have you ever tried it?

Betty J. Kunkle

BAKED STUFFED POTATOES
(Microwave)

4 medium potatoes, baked
1/2 c. shredded Cheddar cheese
1/3-1/2 c. milk
2 Tbsp. butter or margarine
1 egg
salt and pepper to taste
paprika

Set power select at high. Cut a thin slice (lengthwise) from each potato. Scoop out potato, leaving a thin shell. Combine potatoes, cheese, milk, butter, egg, salt and pepper; mash until smooth. Spoon the potato mixture into shell; sprinkle on paprika. Heat on paper towel-lined glass oven tray 4-5 1/2 minutes, or until heated through.

Louise Schuler

SCALLOPED CARROTS

12 carrots, sliced
1/4 c. butter
1/4 tsp. pepper
2 c. milk
3 small onions, chopped
1/4-1/2 tsp. celery salt
1/4 c. flour
1/2 lb. sliced cheese
buttered bread crumbs

Cook carrots until barely tender. Simmer onions in butter; add seasonings, flour and milk to make a white sauce. Cook until smooth. In a 2-quart casserole, arrange layers of carrots and cheese. Cover with white sauce. Top with bread crumbs and bake at 325° for 45 minutes. Serves 10.

Note: You can also melt cheese in the white sauce.

Shirley B. Readinger

SKILLET GLAZED APPLES AND SWEET POTATOES

2 lb. sweet potatoes
1/4 c. butter or margarine
3 Tbsp. brown sugar
3 large apples
1/4 tsp. salt
1/8 tsp. nutmeg

Cook and peel sweet potatoes and slice 3/4 inch thick. Use Red Delicious apples; peel and cut in eighths. In a large skillet, melt butter over medium heat; add sugar. Cook, stirring to dissolve sugar. Add apples. Cook over medium heat until crisp and tender, stirring constantly. Add sweet potatoes, salt and nutmeg until heated thoroughly.

Anna Moyer

SCALLOPED CORN

22 saltine crackers
1 egg
1 c. milk
1/2 tsp. minced dry onion
1/4 tsp. salt
dash of pepper
1 (17 oz.) can cream-style corn
1 Tbsp. butter or margarine

Crush crackers. In casserole dish, beat egg with fork. Stir in milk, onion, salt and pepper. Measure 2/3 cup cracker crumbs and add to the milk mixture. Add corn and stir. Save extra crumbs. Add melted butter to the extra crumbs and mix well. Sprinkle crumbs over the corn mixture. Bake at 350° for 1 hour, or until knife stuck in the center comes out clean. Top with green pepper rings.

Scott Weidman

GREEN FRIED TOMATOES

Slice green tomatoes 1/4 to 1/2 inch thick. Dip in flour and salt and pepper to taste. Brown in hot fat in frying pan until golden brown.

This can also be done with pink or red tomatoes.

Mrs. Louise Hemsley

CARROT FRITTERS

1 lb. carrots
1/4 c. onion, chopped fine
1/2 c. water
2 eggs
1/2 c. flour
1/4 tsp. salt
dash of paprika
2 Tbsp. chopped parsley
salad oil
prepared mustard

Pare and coarsely chop carrots. In a medium saucepan, combine carrots with onion and water. Bring to boiling; simmer, covered, until carrots are tender. Drain liquid into a measuring cup. Turn 1/2 cup liquid into a small bowl. Separate eggs. Place whites in a small bowl. Add yolks to the reserved liquid. Beat whites until stiff but not dry. Add flour, salt and paprika to the yolk mixture; beat until smooth. Fold the flour mixture, carrot and onion mixture and parsley into the beaten whites.

Heat oil in griddle or skillet. Drop batter by heaping tablespoonful and fry until golden. Turn and fry the other side until golden. Keep warm. Repeat with the remaining batter. Can be served with mustard as a dipping sauce, if desired.

Evelyn K. Moyer

CORN 'N BROCCOLI

1/4 c. butter or margarine
1 (12 oz.) can corn with red and green peppers
1 tsp. basil
1/2 tsp. salt
1/8 tsp. pepper
1/8 tsp. garlic powder
1 (10 oz.) pkg. frozen chopped broccoli, thawed and drained

Mix ingredients together and cook 8 to 10 minutes.

Linda Whitaker Lawrence

BROCCOLI WITH STUFFING

2 pkg. or bunches broccoli
2 beaten eggs
1 onion, chopped
1 can cream of mushroom soup

1/2 c. mayonnaise
1 c. grated Cheddar cheese
1/4 c. melted margarine
1/3 pkg. herb stuffing mix

Cook broccoli. Combine eggs, onion, soup and mayonnaise. Line bottom of dish with broccoli. Layer the soup mixture, stuffing mix and cheese. Any extra broccoli can be mixed in with the other ingredients that are added. Drizzle margarine on top. Bake at 350° for 30 minutes.

Violet Solt

RICE CAKES

2 c. cooked rice
1/2 c. minced onion
2 eggs
3 Tbsp. flour
salt and pepper to taste

In large bowl, combine the above ingredients and stir until blended. Drop mixture by 1/4 cupfuls into hot oil in skillet. Fry on each side until golden brown and crispy. Sprinkle with paprika or parsley flakes, if desired. Makes 8 cakes.

Evelyn K. Moyer

FRIED CAULIFLOWER

Break 1/2 head of fresh cauliflower into large pieces. Boil 3 minutes; drain. Dip pieces into beaten egg and bread crumbs, mixed with 1 tablespoon grated cheese (Romano or Parmesan). Fry cauliflower in oil until golden. Salt and pepper to taste.

Florence Borrell

CORN FRITTERS

1 c. corn
2 eggs
1 Tbsp. flour
1 tsp. baking powder

Combine corn, egg yolks, flour and baking powder together. Beat egg whites and fold in. Drop by spoonfuls into lightly greased frying pan and fry until golden brown.

Florence Borrell

SCALLOPED POTATOES

1 can Campbell's Cheddar cheese soup
1/2 c. milk
dash of pepper
4 c. thinly sliced potatoes
1 small onion, thinly sliced

Blend soup, milk and pepper. In buttered 1 1/2-quart casserole, arrange alternate layers of potatoes, onion and sauce. Dot top with 1 tablespoon butter. Sprinkle with paprika. Cover; bake at 375° for 1 hour. Uncover; bake 15 minutes more, or until potatoes are done. Serves 4 to 6.

Sharon Weidman

CORN FRITTERS

3 c. grated sweet corn
3 eggs, well beaten
2 Tbsp. milk
1 Tbsp. butter
salt to taste
3 or 4 Tbsp. flour
1 tsp. baking powder

Fry like pancakes in lard or vegetable shortening.

Mrs. Grace Snyder

SKILLET CORN SAUTE

6 ears corn
3 strips bacon
1/2 c. chopped onion
1/2 c. chopped green pepper
2 or 3 large diced tomatoes
1/2 tsp. salt

Cut kernels from cob. Cook bacon until crisp. Reserve bacon and set aside 3 tablespoons bacon fat. Add onion and green pepper; saute for 3 minutes. Add corn, tomatoes and salt. Saute 3 minutes longer, stirring frequently. Crumble bacon over the top.

Makes 6 servings.

Mrs. Verna Arndt

BAKED BEANS WITHOUT BEING BAKED

1 lb. cooked lima beans
1/2 lb. bacon
1 Tbsp. salt
1 tsp. pepper
1/2 c. molasses
2 Tbsp. prepared mustard
2 bottles catsup
1/2 c. brown sugar

Take bacon and cut in small pieces; fry until brown. Take salt, pepper, mustard, molasses and catsup; add this to the beans. Last, add bacon and drippings.

They taste just like they were baked.

Diane L. Miller

STIR-FRIED VEGETABLE MEDLEY

2 medium carrots
2 celery stalks
1 medium onion
1 medium head broccoli
1/2 lb. large mushrooms
1/4 c. salad oil
1/4 c. water
1/2 tsp. salt
1/2 tsp. sugar

Cut each carrot crosswise in half, then lengthwise into matchstick thin strips. Cut each celery stalk into matchstick strips. Thinly slice the onion. Cut broccoli into small pieces. Cut mushrooms in halves or small pieces. In a 5-quart Dutch oven or 12-inch skillet over high heat, in hot salad oil, cook carrots, celery, onion and broccoli, stirring quickly about 3 or 4 minutes. Add mushrooms, water, salt and sugar; cover and cook 5 or 6 minutes longer, until vegetables are tender-crisp.

Elda Gansinger

PIQUANT CELERY

3 c. diagonally sliced celery (1/4 inch thick)
4 slices bacon
1 small onion, chopped
1 Tbsp. flour
1 Tbsp. sugar
1/4 c. vinegar
salt and pepper

Cook celery until tender; drain, reserving 1/2 cup liquid. Cook bacon until crisp; remove and pour off all but 2 tablespoons fat. Add onion to the

fat in skillet and saute until lightly browned. Stir in flour and sugar. Add vinegar and cooking liquid. Cook, stirring, until thickened. Mix with celery and heat. Add salt and pepper to taste and sprinkle with crumbled bacon. Makes 4 to 6 servings.

Eleanor Whitaker

SCALLOPED POTATOES

1 Tbsp. butter
1 medium onion
3 Tbsp. flour
1/2 tsp. salt
1 1/2 c. skim milk
4 medium potatoes, sliced
paprika

In 2-quart saucepan over medium heat, in hot butter, cook onion until tender, about 5 minutes. Stir in flour and salt until blended. Gradually stir in milk. Cook, stirring constantly, until mixture thickens. In a 2-quart casserole, arrange half the potatoes in a layer; pour half the sauce on top. Repeat. Sprinkle with paprika. Bake, covered, 45 minutes. Uncover and bake 15 minutes longer, or until tender.

Minnie Kunkle

TOMATO FRITTERS

1 c. stewed tomatoes
1/2 tsp. salt
1/2 tsp. sugar
1 c. flour
1/4 tsp. celery salt
1 egg
1/2 tsp. baking soda

To the tomatoes, add seasonings, beaten egg, soda and flour. Drop by spoonfuls in hot fat and brown. Serve hot with butter.

Edna E. Harring

CANDIED SWEET POTATOES

1 lb. sweet potatoes
3/4 c. brown sugar
3/4 c. water
4 Tbsp. butter

Cook potatoes until nearly done; peel and slice. Make a syrup of the sugar, water and butter. Pour over potatoes and simmer until done.

Edna Harring

HOME BAKED BEANS

1 lb. dry navy beans
1 tsp. salt
3/4 c. brown sugar
3/4 c. molasses
3/4 c. catsup
1/2 lb. bacon, diced

Soak navy beans overnight. In the morning, drain and parboil them; drain again. Add enough water to cook well. When completely cooked, add salt. Drain water from beans and put them in a baking dish, 9 x 14 inches. Add brown sugar, molasses, catsup and bacon. Bake several hours until a dark brown at 350°. It may be necessary to add water to keep from burning. A little onion and mustard may be added if so desired. Serves 8-10.

Betty J. Kunkle

** EXTRA RECIPES **

** EXTRA RECIPES **

Breads, Rolls,
Pies & Pastry

Baking Tips

COMMON PROBLEMS [Common Failures]	CAUSES OF PROBLEMS [Causes of Failures]
Biscuits	
Rough biscuits	Insufficient mixing
Dry biscuits	Baking in to slow an oven and handling too much
Uneven browning	Cooking in dark surface pan, too high a temperature and rolling the dough too thin
Breads (yeast)	Over-rising or cooking at too low a temperature
Porous bread	
Crust is dark and blisters just under the crust	Under-rising
Bread does not rise	Over-kneading or using old yeast
Bread is streaked	Under-kneading and not kneading evenly
Bread bakes unevenly	Using old, dark pans, too much dough in pan, crowding the oven shelf or cooking at too high a temperature
Cakes	
Cracks and uneven surface	Too much flour, too hot an oven and sometimes from cold oven start
Dry cakes	Too much flour, too little shortening too much baking powder or cooking at too low a temperature
Heavy cakes	Too much sugar or baking too short a period
Sticky crust	Too much sugar
Coarse grained cake	Too little mixing, too much shortening, too much baking powder, using shortening too soft, and baking at too low a temperature
Fallen cakes	Using insufficient flour, under baking, too much sugar, too much shortening or not enough baking powder
Uneven color	Cooking at too high a temperature, crowding the shelf (allow at least 2 inches around pans) or using dark pans
Uneven browning	Not mixing well
Cookies	
Uneven browning	Not using shiny cookie sheet or not allowing at least 2 inches on all sides of cookie sheets in oven
Soggy Cookies	Cooling cookies in pans instead of racks
Excessive spreading of cookies	Dropping cookies onto hot cookie sheets; not chilling dough; not baking at correct temperature
Muffins	
Coarse texture	Insufficient stirring and cooking at too low a temperature
Tunnels in muffins, peaks in center and soggy texture	Overmixing
Pies	
Pastry crumbles	Over-mixing flour and shortening
Pastry tough	Using too much water and over-mixing the dough
Pies do not brown (fruit or custard)	Bake at constant temperature (400-425 degrees) in Pyrex or enamel pie pan

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MONKEY BREAD

4 cans buttermilk biscuits (10 per can)
2/3 c. granulated sugar
2 tsp. cinnamon
1 c. butter or oleo
1 c. brown sugar

Melt butter and brown sugar. Take 2 cans of the biscuits and cut each biscuit into 4 pieces. Put 1/3 cup sugar and 1 teaspoon cinnamon in plastic bowl with lid or a plastic bag and mix. Shake biscuits in the sugar mixture. Put nuts, raisins or coconut (as desired) in bottom of ungreased Bundt cake pan. Put sugar-coated biscuits on top of the nuts. Pour half of the melted butter and brown sugar mixture on top. Add more nuts, etc. as desired. Cut up the remaining 2 cans of biscuits and coat with 1/3 cup sugar and 1 teaspoon cinnamon mixture. Put on top of the nuts and pour on the remaining half of the melted butter and brown sugar mixture. Bake at 350° for 30 to 35 minutes.

Diane L. Miller

BANANA COUNTRY LOAF

1/3 c. shortening
2/3 c. sugar
2 eggs, slightly beaten
1 3/4 c. flour
2 3/4 tsp. baking powder
1/2 tsp. salt
1 c. mashed bananas (2-3 bananas)

Beat shortening until creamy (about 1 minute). Blend in sugar until light and fluffy. Add eggs; beat well. Sift dry ingredients; add alternately with bananas. Blend well after each addition. Grease bottom of a 4 1/2 x 8 1/2 x 3-inch loaf pan. Turn batter into pan. Bake in 350° oven for 60 minutes.

Joan Drey

BANANA NUT BREAD

1/3 c. butter
2/3 c. sugar
3/4 tsp. grated lemon peel
1 1/4 c. flour
3/4 c. walnuts
1 1/2 tsp. baking powder
1/4 tsp. soda

1 1/3 c. ripe bananas (3)
1/2 c. chopped nuts (additional nuts)
1 egg

Cream butter, sugar and lemon peel. Beat in egg. Combine flour, nuts, baking powder and soda. Add to the creamed mixture alternately with bananas, blending thoroughly after each addition. Stir in chopped nuts. Pour batter into greased 8 1/2 x 4 1/2-inch loaf pan. Bake in 350° oven for 40 to 50 minutes.

Minnie Kunkle

ZUCCHINI NUT BREAD

3 eggs
2 c. sugar
1 c. Wesson oil
1/2 tsp. baking powder
2 tsp. baking soda
2 tsp. cream of tartar
2 c. flour
2 c. raw, grated, unpeeled zucchini
1 tsp. cinnamon
1 tsp. salt
2 tsp. vanilla
1 c. chopped nuts (if desired)

Beat eggs, sugar, oil and zucchini. Sift dry ingredients together; add to the egg mixture. Add vanilla and nuts. Pour into 2 greased and floured loaf pans. Bake at 350° for 1 hour.

Mrs. Alice Meck

CORN BREAD

1 c. yellow corn meal
2-3 Tbsp. flour
1 tsp. baking powder
1 pinch baking soda
1 scant tsp. salt
1 egg, beaten
2-3 c. buttermilk
1 Tbsp. water
1 Tbsp. melted fat

Sift together dry ingredients in a bowl; stir in egg, buttermilk, water and melted fat until dry ingredients are barely moistened. Pour into well-greased baking pan, skillet or cornstick iron pans. Bake in preheated oven for about 25 minutes, slightly longer if a browner, crisper Corn Bread is desired or less time if baking individual corn sticks. Serve at once with butter.

Good with fried chicken, country-fried ham or greens.

Eleanor Whitaker

LEMON TEA BREAD

1 c. sugar
1/3 c. plus 1 Tbsp. shortening
1 Tbsp. grated lemon rind
2 eggs
1 1/2 c. flour
1/2 tsp. salt
1 tsp. baking powder
1/2 c. milk
1/2 c. chopped nuts

Cream sugar and shortening; add lemon rind. Beat in eggs. Add flour, salt and baking powder alternately with milk, beginning and ending with the flour mixture. Stir in nuts. Pour into a loaf pan that is greased. Bake at 325° for 35 to 45 minutes.

The bread is especially good served with a syrup topping made with the following:

1/4 c. sugar
3 Tbsp. lemon juice

Dissolve sugar in lemon juice. Allow syrup-topped bread to cool in pan. When cool, remove from pan.

Eleanor Whitaker

FRENCH BREAD

1 pkg. dry yeast
1/2 c. warm water
1 1/2 tsp. salt
1 Tbsp. sugar
2 Tbsp. oil
1 c. very warm water
4 c. flour

Dissolve yeast in water. Add sugar, salt, oil and water; mix well. Add flour, 1 cup at a time, mixing well after each addition. Let rise 10 minutes. Knead down every 5 minutes for 5 times. Divide into 2 balls; let rise 10 minutes. Roll each ball out like a jelly roll and roll up. Place on lightly greased cookie sheet. Cut each loaf part way down every inch. Cover with towel and let rise 1 1/2 hours. Bake 35 minutes at 375°. Makes 2 loaves.

Betty J. Kunkle

CINNAMON BREAD

4 c. lukewarm water
1 c. sugar
1 Tbsp. salt
3 Tbsp. melted shortening
2 cakes yeast
6 1/2 c. flour (approximately)

Mix your ingredients in the order listed. Add your flour gradually until you can handle without stickiness. Knead gently until dough is smooth. Set to rise in a warm place. When double in size, knead down and let rise again to double in size. Place amount of dough on bread board needed for 1 loaf of bread. Roll out as for rolls.

1/4 box (about 1/2 c.) brown sugar
1/2 stick margarine

Put brown sugar and margarine in a bowl and mix, then spread on rolled dough. Sprinkle with cinnamon. Roll up as for cinnamon rolls but do not cut. Place in bread pan. Let rise 1/2 hour. Bake 10 minutes at 400°, then 20 minutes at 350°. Makes 4 loaves. Test for doneness by tapping sharply on bottom of the bread. If it sounds hollow, remove from the oven.

Betty J. Kunkle

STRAWBERRY BREAD

3 c. flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. vanilla
1/2 tsp. salt
2 c. sugar*
4 eggs, beaten
1/2 c. oil
2/3 c. chopped nuts
2 c. thawed strawberries*

*If strawberries are sweetened, use 1 cup sugar.

Blend all ingredients thoroughly. Pour into 2 greased and floured loaf pans. Bake 40 minutes at 350°.

Doris Bortz

PUMPKIN WALNUT BREAD

1 1/2 c. sugar
1 2/3 c. flour
1/4 tsp. baking powder
1 tsp. baking soda
3/4 tsp. salt
1 tsp. cinnamon
1 tsp. ground cloves
1 tsp. nutmeg
2 eggs, well beaten
1/2 c. vegetable oil
1/2 c. water
1 c. mashed pumpkin
1/2 c. chopped walnuts

Mix all dry ingredients in a large bowl. Add eggs, oil, water and pumpkin; beat until well blended. Add the walnuts. Pour into 2 greased and floured loaf pans. Bake at 350° for 50-60 minutes. Can be frozen in aluminum foil.

Joan Drey

PINCH BREAD

2 loaves frozen bread
1 stick melted butter
1 c. sugar
5 tsp. cinnamon

Thaw the bread overnight. Roll into walnut-size balls. Dip in melted butter, then roll in the sugar-cinnamon mixture. Layer in Bundt or sponge cake pan and let rise until double in size. Bake at 350° for 35-40 minutes. Turn upside down on plate. Do not cool before removing from pan.

Doris Bortz

PUMPKIN ROLL

Roll:

3 eggs
2/3 c. pumpkin
1 tsp. baking soda
2 tsp. cinnamon
1 c. sugar
3/4 c. flour

Filling:

4 Tbsp. margarine (soft)
1 (8 oz.) pkg. cream cheese (soft)
1/2 tsp. vanilla
1 c. confectioners sugar

Beat eggs and sugar; stir in pumpkin. Beat until creamy. In separate bowl, mix baking soda, cinnamon and flour. Fold into the pumpkin mixture. Bake in greased and floured cookie sheet at 375° for 15 minutes, but no longer. Cool 10 minutes. Remove from pan and put on tea towel sprinkled with confectioners sugar. Spread filling as desired. Roll lengthwise and wrap in foil. Freeze right away.

Wanda Stettler
Dennis M. Weber

SWEDISH PANCAKES

3 eggs
1 1/4 c. milk
3/4 c. flour
1 Tbsp. sugar
1/2 tsp. salt

Mix eggs, flour, sugar and salt together. Add milk last. Mix well.

Betty J. Kunkle

WAFFLES

2 1/2 c. flour
3/4 tsp. salt
2 eggs, beaten
3/4 c. melted shortening
4 tsp. baking powder
2 tsp. sugar
2 1/4 c. milk

Sift together the dry ingredients. Separate the eggs and beat the yolks until light. Add with the milk to the dry ingredients. Add the melted shortening. Beat the egg whites and fold them into the batter. Bake on hot waffle iron.

Bertha Adam

POPOVERS

4 eggs
2 c. milk
2 c. all-purpose flour
1 tsp. salt

Heat oven to 450°. Grease 12 deep custard cups (5 ounces) or 16 medium muffin cups. With hand beater, beat eggs slightly. Add flour, milk and salt; beat just until smooth. Do not overbeat. Fill custard

cups 1/2 full or muffin cups 3/4 full. Bake 25 minutes. Lower oven temperature to 350° and bake 15-20 minutes longer, or until deep golden brown. Immediately remove from pans; serve hot.

A bread that pops up while baking, forming crusty hollow shells. Break and spread with butter or fill with creamed seafood or meat.

Sharon Wagner

DUMPLINGS

2 c. flour
3 tsp. baking powder
1/2 tsp. salt
1 Tbsp. butter
1 egg, beaten
1/2 c. milk

Sift together flour, baking powder and salt. Rub in butter; add egg and milk to make a soft dough. Roll out on floured board; spread with butter. Sprinkle pepper. Roll up like a jelly roll and cut in rounds. Add to stewed chicken.

Edna Harring

DOUGHNUTS

3/4 c. confectioners sugar
3/4 c. mashed potatoes
1/2 c. potato water (warm)
2 cubes yeast
2 eggs
1 c. granulated sugar
1 c. warm milk
1/2 c. butter
pinch of salt
7 c. flour

Mix confectioners sugar, mashed potatoes and potato water. Dissolve yeast in the mixture and let it set for 1 hour. Add eggs, granulated sugar, warm milk, butter and salt. Last, add flour. Let rise overnight. Roll out and cut into squares; let it rise for about an hour. Fry in not too hot fat. Punch holes in with knife before frying. Makes 3 dozen.

Maybelle Miller

APPLE DUMPLINGS

2 c. flour
3 Tbsp. butter
1/4 tsp. salt
2 1/2 tsp. baking powder

1 egg
1/2 c. milk
1 Tbsp. sugar

Sauce:

3/4 c. sugar
1 Tbsp. flour
1 Tbsp. butter
1/4 tsp. salt
1/2 c. boiling water

Beat egg and add milk, then mix in the other ingredients. Roll this dough out into a circle. Spread butter over dough; sprinkle some cinnamon over butter. Add chopped apples over dough and again sprinkle cinnamon and sugar to taste (about 1/2 cup sugar), then roll dough like a jelly roll. Cut into 4 or 5 pieces and stand in buttered baking casserole. Bake at 325° until apples are done.

Sauce: Bring sauce ingredients to a boil and use as a topping when serving. Serve dumplings warm with the topping or whipped cream.

Florence B. Meitzler

HUSH PUPPIES

1 c. white or yellow cornmeal
3/4 c. flour
2 tsp. baking powder
2 tsp. salt
2 c. buttermilk
2 eggs, beaten
1 medium onion, chopped
1 qt. corn oil

In a medium bowl, stir together cornmeal, flour, baking powder and salt. In another bowl, stir together buttermilk, eggs and onion. Gradually add the egg mixture to dry ingredients, stirring constantly with a fork. Pour oil into deep fryer, filling it no more than 1/3 full. Heat over medium heat to 375°. Drop batter by tablespoon into oil, about 6 spoonfuls at a time. Cook until golden brown, about 4 minutes. Drain on paper towels. Makes about 4 dozen Hush Puppies.

Lori Whitaker

CINNAMON ROLL-UPS

2 (8 oz.) pkg. cream cheese
1/2 c. sugar
2 egg yolks
2 (1 lb.) loaves Pepperidge Farm bread
1 stick melted butter or margarine
1 c. sugar, mixed with 3 Tbsp. cinnamon

Remove crust and roll bread flat with rolling pin. Mix cream cheese, sugar and egg yolks; spread on the bread. Roll up or cut into 3 pieces. Brush each piece with melted butter and roll in the cinnamon mixture. Freeze on cookie sheet until needed. Bake as needed at 350° for 5 to 10 minutes.

Wanda Stettler

CINNAMON ROLLS

1 1/4 c. milk
2 yeast cakes
3 eggs
pinch of salt
1/3 c. sugar
4 1/2 c. flour
1/4 c. melted butter

Heat milk to lukewarm. Break up yeast into the milk; add eggs, salt and sugar. Mix until smooth. Add all the flour at once. When flour is partly mixed, add melted butter and mix until smooth. Knead for 5 minutes. Put in greased mixing bowl; cover top with oil and let rise for 2 hours until double in bulk. Punch down and let rise again for 45 minutes.

Roll out; put melted butter, brown sugar and cinnamon on dough, then roll up and cut in 1-inch slices. Arrange in pan and let rise (2 hours). Bake in 400° oven for 15 minutes. (Put some melted butter and brown sugar in bottom of the dish before putting dough in the dish.)

Betty J. Kunkle

GLAZED CINNAMON BREAKFAST LOAF

1/4 c. brown sugar, packed
1 1/2 tsp. cinnamon
3 c. Bisquick baking mix
1/2 c. raisins
1/2 c. granulated sugar
1 c. milk
2 eggs
Creamy Glaze (follows)

Heat oven to 350°. Grease and flour loaf pan. Mix brown sugar and cinnamon; reserve. Beat baking mix, granulated sugar, milk and eggs in large bowl on low speed, scraping bowl frequently, 30 seconds. Beat on medium speed, scraping bowl occasionally, 3 minutes. Stir in raisins. Pour 1/3 of the batter into pan; sprinkle with about 3 tablespoons of the brown sugar mixture. Repeat 2 times with the remaining batter and brown sugar mixture. Bake 40 to 50 minutes. Cool 10 minutes and remove from pan. Cool completely and drizzle with glaze.

Creamy Glaze:

3/4 c. powdered sugar
1 Tbsp. butter or margarine, softened
3/4 tsp. vanilla
2-3 tsp. hot water

Beat until smooth and of desired consistency.

Evelyn K. Moyer

QUICK BREADS-MUFFINS

1 egg
1 c. milk
1/4 c. melted margarine or melted butter
2 c. sifted flour
1/4 c. sugar
3 tsp. baking powder
1/2 tsp. salt

Sift dry ingredients into mixing bowl; make a well in the center. Beat egg. Measure and stir in the milk and the melted margarine. Add liquid mixture all at once. Mix only enough to combine ingredients. Fill greased muffin pans or paper baking cups 2/3 full. Bake at 400° for about 20-25 minutes.

Variations: Fold any of the following into the batter with the last few strokes of mixing.

Blueberry: Add 1 cup fresh or 3/4 cup canned blueberries, well drained. Add 1/4 cup additional sugar, if desired.

Coconut: Add 1 cup shredded coconut.

Cheese: Add 1/2 cup grated sharp yellow cheese.

Raisins: Add 1 cup finely cut up raisins.

Bacon: Add 1/4 cup crisp, diced, cooked bacon.

Jelly: Fill muffin cups half full of batter. Drop 1 teaspoon of any kind of jelly in the center of the batter, then add more batter to fill cups 2/3 full.

For special touch, before baking sprinkle with sugar, cinnamon-sugar or Nut Crunch Topping:

1/4 c. brown sugar
1/4 c. broken nuts
1/4 tsp. cinnamon

Mix together.

Cranberry:

3/4 c. raw cranberries, cut in halves or quarters
1/2 c. confectioners sugar

Mix together. Let stand while mixing batter. Fold cranberries in with the last few strokes of mixing.

Sheila Kunkle

EGG CUSTARD

1/2 c. sugar
3 tsp. cornstarch
2 heaping tsp. flour
4 eggs, whites beaten last
3 c. milk

Beat eggs and sugar. Add flour, cornstarch and milk. Fold in beaten egg whites and pour into unbaked pie shell. Bake at 375° for 45 to 60 minutes, or until knife comes out clean. Coconut or fresh berries may be added.

Mrs. Grace Snyder

GLAZED STRAWBERRY-RHUBARB PIE

pastry for 2-crust pie
1/8 tsp. salt
2 c. fresh strawberries
2 Tbsp. butter or margarine
1 1/4 c. sugar
1/3 c. flour
2 c. (1-inch pieces) fresh rhubarb
1 Tbsp. sugar

Combine 1 1/4 cups sugar, salt and flour. Arrange half of the strawberries and rhubarb in pastry-lined 9-inch pie pan. Sprinkle with half of the

sugar mixture. Repeat with the remaining fruit and sugar mixture; dot with butter. Bake in hot oven (425°) for 40 to 50 minutes, or until rhubarb is tender and crust is browned.

Diane L. Kunkle

SHOO-FLY

Liquid:

2 eggs
2 c. molasses
2 c. hot water
1 tsp. baking soda in hot water

Crumbs:

3 c. flour
1 c. brown sugar
1 tsp. baking powder
1/2 c. butter and lard

Crumbs: Work in the butter and lard well.

Put liquid in bottom of pie shell. Add crumbs on top. Makes 2 large pies. Bake about 55 minutes or 1 hour.

Mrs. Ella C. Berger

PIE CRUST

3 c. flour
1 c. Crisco shortening
1 tsp. salt
1 tsp. baking powder
1/2 c. water

Mix together; add water last. Roll out very thin. Make 3 balls for 3 pies.

Addie Bower

FLAKY PIE CRUST

3 c. flour
1 c. shortening
1 tsp. salt
1 egg
5 Tbsp. water
1 Tbsp. vinegar

Mix flour, shortening and salt thoroughly. Mix egg well and add water and vinegar. Add this to the flour mixture. This is very flaky and tasty.

Makes 2 (9-inch) crusts.

Sharon Miller

POTATO PIE CRUST

1/2 c. flour
1/2 tsp. salt
1/2 tsp. sugar
6 Tbsp. shortening
1/2 c. cold, mashed potatoes, unseasoned, without milk or butter

Sift flour; measure and resift with salt and sugar. Add mashed potatoes and mix in with a fork until the consistency of cornmeal. Cut in shortening and mix into a ball. Wrap in wax paper and chill for 1/2 hour. Roll out dough to 1/8-inch thickness and put in an 8-inch pie plate. Bake in a moderately hot oven, about 400°, for 10 to 12 minutes. Let cool before filling.

This pie crust is especially suitable for filling with meat, chicken, fish or for turnovers.

Edna Harring

BLUEBERRY MUFFINS

2 c. flour
4 tsp. baking powder
4 Tbsp. sugar
2 Tbsp. melted butter
1 egg
1 c. milk
1 c. blueberries

Sift flour; measure and reserve 3 tablespoons to dust berries. To the remaining flour, add baking powder and sugar. Add beaten egg and melted butter to the milk and combine with dry ingredients. Fold in berries. Drop by spoonfuls into greased muffin tins. Bake at 400° for 25 minutes. Yields 12-15 muffins.

Sandra Hemsley

FUNNEL CAKES

2 eggs
1/4 c. sugar
1/2 tsp. salt
2 c. milk

Mix together, then add:

3 c. flour
2 tsp. baking powder
1/2 tsp. baking soda

Mix well. Let this batter run through a funnel into hot, deep shortening. Sprinkle with confectioners sugar and serve.

The Late Anna Henry

PUMPKIN MUFFINS

2 1/4 c. unsifted all-purpose flour
2 tsp. baking powder
1/2 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt
1 c. canned pumpkin
1 c. sugar
2 eggs
1/4 c. salad oil
1/4 c. sunflower seeds

Preheat oven to 400°. Lightly grease a 12-cup muffin pan. Sift together flour, baking powder, soda, cinnamon, nutmeg and salt; set aside. In large bowl, combine pumpkin, sugar, milk, eggs and oil. Beat with wooden spoon until blended. Add the flour mixture. Stir until smooth. Stir in sunflower seeds. Spoon batter into muffin pan cups. Sprinkle tops with sunflower seeds. Bake 20-25 minutes until golden brown.

Mrs. Lorraine Stetzler

BLUEBERRY CRUMB MUFFINS

1/4 c. butter or margarine
3/4 c. sugar
1 egg
2 c. flour
2 c. blueberries
2 tsp. baking powder
1/2 tsp. salt
1/2 c. milk
1/2 c. sugar
1/4 c. butter or margarine
1/2 tsp. cinnamon
1/3 c. flour

Cream 1/4 cup butter or margarine; add 3/4 cup sugar and beat. Add egg; beat well. Add mixture of 2 cups flour, baking powder and salt alternately with the milk. Fold in blueberries. Fill greased muffin tins 2/3 full.

Topping: Mix together the 1/2 cup sugar, 1/4 cup butter or margarine, cinnamon and 1/3 cup flour. Sprinkle topping on top of muffins. Bake for 20 to 25 minutes at 400°. Makes 1 dozen muffins.

A Friend

VANILLA CAKES

Part I:

1 c. molasses
1 c. sugar
1 c. hot water
1 egg
1 tsp. vanilla

Part II:

1 1/2 c. granulated sugar
2 1/2 c. flour
3 Tbsp. butter
1 tsp. baking powder
1 c. milk

Mix part I and put in an unbaked pie crust.
Part II: Mix sugar and butter. Sift flour and baking powder; add milk. Put on top and bake at 350° until cakes are nicely browned.

Ella Berger

FUNNY CAKES

Part I:

1 1/4 c. sugar
2 eggs
1/2 c. butter and lard
1 c. milk
2 c. flour
2 tsp. baking powder
1 tsp. vanilla

Part II:

1 c. sugar
2 Tbsp. cocoa
3/4 c. warm water, boiled and cooled

Mix together part I; put in unbaked pie crust. Put part II on top. Bake at 350° for 35 minutes, or until firm.

Diane L. Miller

FUNNY CAKE

Liquid:

1 c. sugar
4 Tbsp. cocoa
6 Tbsp. water
1/4 tsp. vanilla

Cake:

1 c. sugar
1/4 c. butter
1/2 c. milk
1 beaten egg
1 c. flour
1 tsp. baking powder
1/2 tsp. vanilla

Cream together sugar and shortening. Add the combined milk and egg alternately with flour and baking powder. Add vanilla and set aside. Mix together cocoa, sugar, water and vanilla. Pour into an unbaked pie shell. Over this, put the cake part. Bake at 350° for 35 minutes, or until firm.

Edna Harring

CHERRY CRUMB PIE

1 unbaked 9-inch pie shell
1 can Lucky Leaf cherry filling
1/3 c. light brown sugar
2 tsp. tapioca
dash of salt

Crumb Topping:

3/4 c. flour
1/2 c. light brown sugar
1/2 tsp. baking powder
3 Tbsp. melted butter

Combine the cherry filling, sugar, tapioca and salt. Pour into the unbaked pie shell. Mix together the flour, brown sugar, baking powder and melted butter; work until crumbly. Sprinkle over the cherry filling. Bake at 350° until done.

Elda Herber

LEMON SPONGE PIE

1 c. sugar
2 Tbsp. flour
1 c. milk
butter (size of an egg)
3 eggs, whites well beaten
juice and grated rind of 1 lemon

Cream sugar, flour, butter and egg yolks. Add lemon juice, grated rind and milk. Fold in stiffly

beaten egg whites. Pour into an unbaked pie shell. Bake at 350° for about 45 minutes.

Mrs. Grace Snyder

SUNRISE CHERRY PIE

1 (8 1/4 oz.) can crushed pineapple
1 (8 oz.) pkg. cream cheese, softened
1/2 tsp. vanilla
1 (21 oz.) can cherry pie filling
1 c. heavy cream
1/4 c. confectioners sugar
1 graham cracker pie crust

Drain pineapple well, reserving 2 tablespoons syrup. Combine softened cream cheese, vanilla and reserved syrup, mixing well until smooth. Stir in 1/4 cup pineapple and 1/2 cup pie filling. Gradually add sugar to the cream, beating until soft peaks form. Fold into the cream cheese mixture. Pour into pie crust. Top with the remaining pineapple along the outside and the cherry pie filling in the center. Chill until firm.

Joan Drey

SHOO-FLY PIE

Crumbs:

1 1/2 c. flour
1 1/4 c. brown sugar
1 1/2 Tbsp. margarine

Liquid:

2 medium eggs
1 1/2 tsp. baking soda
1 1/4 c. hot water
1 c. molasses

Mix the first ingredients into crumbs; reserve 3/4 cup crumbs for topping. In another bowl, mix molasses, eggs, baking soda, hot water and the remaining crumbs. Pour the molasses mixture into a 10-inch unbaked pie shell. Sprinkle top with the reserved crumbs and bake at 375° for 40 minutes.

Madeline Baver

LEMON SPONGE PIE

2 lemons
4 Tbsp. butter
2 c. sugar
4 eggs
6 Tbsp. flour
2 1/2 c. milk
1/2 c. molasses

Mix the juice of the lemons, butter, sugar and molasses together. Add egg yolks; mix well, then add milk. Beat egg whites and add last. Pour mixture into an unbaked pie shell. Bake at 375°.

Madeline Baver

LEMON SPONGE PIE

1 c. sugar
1 Tbsp. butter
2 eggs, separated
1 c. milk
2 Tbsp. flour
1 lemon

Blend together sugar and butter. Stir in egg yolks, milk, flour and grated rind and juice of the lemon. Fold in stiffly beaten egg whites. Pour in an unbaked pie shell. Bake at 400° for 10 minutes, then turn oven to 350° and bake 20 minutes more. The top will be like sponge cake and the bottom like custard.

Edna Harring

MOLASSES COCONUT CUSTARD

1 c. sugar
1 c. molasses
1 c. sweet milk
1/2 c. sour cream or sweet cream
2 eggs
1/2 tsp. baking soda
2 Tbsp. flour
1 c. coconut

Mix the above ingredients together and put in unbaked pie crust. Bake at 400° for 10 minutes, then bake at 375°.

Ella C. Berger

BUTTERSCOTCH CUSTARD

1 c. brown sugar
3 Tbsp. flour
2 eggs
2 Tbsp. butter
2 c. boiling water
1 tsp. vanilla

Cook ingredients until thick. Cool and put in baked crust. Put egg whites on top and brown in the oven.

Ella C. Berger

RHUBARB TART

3 c. rhubarb
2 c. sugar
2 eggs
2 Tbsp. flour
cinnamon to taste
a little milk or cream

Stir rhubarb and sugar until dissolved. Put in unbaked shell. Bake at 375° for 15 minutes and then bake at 350° until firm.

Ella C. Berger

DUTCH APPLE PIE

1 graham cracker crust
1 large egg yolk, slightly beaten
1/2 c. sugar
5 1/2 c. peeled, sliced apples
1 Tbsp. lemon juice
1/4 c. light brown sugar
3 Tbsp. flour
1/4 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
3/4 c. flour
1/4 c. sugar
1/4 c. light brown sugar
1/3 c. butter

Brush bottom and side of crust evenly with egg yolk. Bake on baking sheet until light brown, about 5 minutes. Put apples in lemon juice with 1/2 cup sugar, 1/4 cup brown sugar, 3 tablespoons flour, salt, cinnamon and nutmeg. Mix well and spoon into crust. Mix 3/4 cup flour, 1/4 cup sugar, 1/4 cup brown sugar and butter with fork until crumbly. Sprinkle the topping mixture over apples. Bake on baking sheet until topping is golden and filling bubbles,

about 50 minutes. Cool on wire rack. Serve at room temperature. Serves 8.

Note: Omit lemon juice if apples are tart.

Diane L. Miller

STRAWBERRY PIE

1 1/2 c. water
3/4 c. sugar
2 Tbsp. cornstarch
1 pkg. strawberry jello
strawberries

Cook water, sugar and cornstarch until clear and thick; add strawberry jello. Pour over strawberries in baked pie shell. Chill.

Sandra Hemsley

STRAWBERRY PIE

Crust:

1 1/2 c. flour
1/2 c. oil
1 tsp. salt
2 Tbsp. milk
1 1/2 Tbsp. sugar

Pie Filling:

1 1/2 c. water
1 c. sugar
2 Tbsp. cornstarch
1 small pkg. strawberry jello
1 qt. strawberries

For crust: Mix in pan and pat to fit pan. Bake at 450° for 12-15 minutes. This crust is flaky and may not come out as other crusts do.

For pie filling: Boil the first 3 ingredients until the mixture thickens. Add jello. Add berries when mixture is cooled. Pour into pie shell; refrigerate. Top with Cool Whip.

Donna Ebeling

STRAWBERRY TART

1 Tbsp. instant tapioca
2 c. strawberries
1/2 c. sugar
2 egg whites
pinch of salt
1 Tbsp. sugar

Line a deep pie dish with crust and sprinkle tapioca across the bottom. Add strawberries, mixed with 1/2 cup sugar. Bake in 400° oven for 40 minutes; cool a little. Beat egg whites stiffly with salt and 1 tablespoon sugar added. Spread lightly over top of tart. Return to the oven long enough for meringue to brown lightly.

You may also substitute raspberries for this recipe.

The Late Pearl M. Arndt

STRAWBERRY PIE

6 oz. marshmallows
1/4 c. milk
1 c. Cool Whip
1 qt. sliced strawberries
1 graham cracker crust

Melt marshmallows in milk; cool, then add Cool Whip. Fold in sliced strawberries. Pour in graham cracker crust and chill at least 2 hours before serving. Sprinkle graham cracker mix (about 1/4 cup) over the top and garnish with a few whole berries.

Sharon Weidman

STRAWBERRY PIE

4 c. strawberries
3 Tbsp. tapioca
1 c. sugar
1/4 tsp. salt
1 tsp. lemon juice

Mix ingredients and let stand until pie dough is made. Bake at 400° for 45 minutes.

Mrs. Dorothy Kerschner

PEANUT BUTTER PIE

2 (3 oz.) pkg. cream cheese
3/4 c. confectioners sugar
2 Tbsp. milk
3/4 c. peanut butter
1 (9 oz.) container Cool Whip
1 chocolate graham cracker crust

Cream sugar and cream cheese together. Add peanut butter and milk. Fold Cool Whip into the mixture. Turn into crumb crust. Chill and garnish either with peanuts or chocolate shavings.

Esther Mastauskas

PEANUT BUTTER PIE

2 (3 oz.) pkg. cream cheese
1 c. powdered sugar, sifted
1/2 c. peanut butter
1/2 c. milk
1 (9 oz.) container frozen dessert topping, thawed
1 (8-inch) graham cracker pie shell
1/4 c. peanuts, chopped

In small bowl, beat cream cheese and sugar until fluffy. Add peanut butter and beat well. Gradually add milk. Fold in topping. Pile into pie shell. Sprinkle with peanuts. Freeze until firm.

Mrs. Lorraine Stetzler

BLACK RASPBERRY CUSTARD

1 qt. black raspberries
1/2 c. sugar
1 egg
2 Tbsp. flour
2 Tbsp. water
2 Tbsp. butter

Mix ingredients and put in dough. Bake at 375° for 45 minutes.

Mrs. Dorothy Kerschner

SCHNITZ PIE
(Dried Apple Pie)

1 lb. schnitz
rind and juice of 1 orange
2 c. sugar
2 Tbsp. cinnamon
1 prepared pie crust

Cover schnitz with water and soak overnight. Add orange rind and juice and more water if needed. Boil until soft, then put through colander and add sugar and cinnamon. Pour into pie shell; dot with butter. Cover with top crust or lattice strips. Bake in hot oven (450°) for 10 minutes. Reduce to 350° and bake 30 minutes more.

Betty J. Kunkle

PECAN PIE

3 eggs
1/2 c. sugar
1 c. dark corn syrup
1/8 tsp. salt
1/8 tsp. vanilla
1/4 c. melted butter
1 unbaked 9-inch pastry shell
pecans (to cover bottom of pastry shell)

Beat eggs; add salt, sugar, syrup, vanilla and melted butter. Pour into pastry shell. Bake at 350° for 1 hour.

Addie Bower

GRAHAM CRACKER CREAM PIE

Crust:

20 sq. graham crackers
1/2 stick margarine
1/4 c. sugar

Filling:

2 1/2 c. scalded milk
1/4 tsp. salt
1/4 c. sugar
3 egg yolks
2 Tbsp. cornstarch
1 tsp. vanilla

For crust, make crumbs fine; add sugar and butter. Press into pie dish. Bake at 350° for about 5 minutes.

For filling, scald milk; blend sugar, cornstarch and salt. Stir into the milk. Cook until mixture thickens. Add the egg mixture and cook 2 more minutes. Cool and add vanilla.

Make a meringue, consisting of:

3 egg whites
a few grains salt
6 Tbsp. sugar

Beat until stiff. Place on top of pie and bake at 350° for 5 minutes, or until meringue has a tan tint.

Betty J. Kunkle

OLD-FASHIONED LEMON CUSTARD WITH SWEET DOUGH TOPPING

Lemon Custard:

2 c. sugar
4 eggs, separated
4 Tbsp. melted butter
2 lemons (rind and juice)
6 Tbsp. flour (heaping)
2 c. molasses
2 c. cold water

Sweet Dough:

2 c. flour
1 1/2 c. light brown sugar
3 tsp. baking powder
1/4 c. butter
milk or cream

Cream sugar, egg yolks, melted butter and juice and rind of lemons. Add flour and mix again. Add molasses and stir again, then add cold water slowly. Beat whites of eggs and stir in last.

Mix ingredients for Sweet Dough and moisten with milk or cream. Put Sweet Dough on top of Lemon Custard, cut in strips over pie.

Mrs. Grace Snyder

TOLL HOUSE PIE

2 eggs
1/2 c. flour
1/2 c. sugar
1/2 c. brown sugar
1 c. butter, melted and cooled
1 c. chopped walnuts (optional)
1 (6 oz.) pkg. chocolate morsels
1 (9-inch) unbaked pie crust

Beat eggs until frothy; use large bowl. Add flour and sugars; beat well. Beat in butter, then mix in walnuts and chocolate morsels. Pour into pie crust and bake at 325° for 1 hour.

Sandra Hemsley

LEMON TART WITH RAISINS

1 lemon
2 eggs
2 c. sugar
1/2 c. molasses

2 Tbsp. flour
2 Tbsp. butter
2 c. water
raisins

Put small amount of raisins in crust, then put the lemon mixture over the raisins. Top with sweet dough.

Ella C. Berger

PECAN PIE

3 eggs
1/2 c. sugar
1 c. light or dark corn syrup
1 tsp. vanilla
1/2 tsp. salt
1 c. coarsely chopped pecans

Beat eggs slightly. Add sugar, corn syrup, salt and vanilla. Blend well but do not overbeat. Add chopped pecans. Pour into a deep dish 9-inch unbaked pie shell. Bake in preheated oven of 350° for approximately 50 minutes, or until silver knife comes out clean.

Sallie M. Greenawalt

CHOCOLATE CREAM PIE

4 Tbsp. sugar
3 eggs
2 Tbsp. flour
2 Tbsp. cocoa
3 c. milk
1 tsp. vanilla

Meringue:

3 egg whites
1/4 tsp. cream of tartar
3 Tbsp. sugar

Place sugar, flour, eggs and cocoa in saucepan; mix this well. Add milk slowly while stirring over moderate heat. Bring to a boil and cook until thick. Put in a baked pie shell.

Meringue: Beat egg whites and cream of tartar until soft peaks form. Add sugar gradually and beat until stiff and glossy. Put on pie, making sure it is sealed around edges on crust. Bake at 400° for 8 to 10 minutes. When cooling, keep away from draft.

Mrs. Edna Merkel

LEMON MERINGUE PIE

1 1/2 c. sugar
1/3 c. cornstarch
1 1/2 c. water
3 egg yolks, beaten
3 Tbsp. butter
1/4 c. lemon juice
1 1/3 Tbsp. lemon rind

Meringue:

3 egg whites
1/4 tsp. cream of tartar
3 Tbsp. sugar

Mix sugar and cornstarch in saucepan. Slowly stir in water. Stir constantly over moderate heat until mixture thickens and boils. Boil 1 minute. Add egg yolks and boil 1 minute longer. Take from heat. Blend in butter, lemon juice and rind. Put in a 9-inch baked pie shell.

Meringue: Beat egg whites and cream of tartar until soft peaks; add sugar gradually and beat until all sugar is dissolved. Put on pie, making sure it is sealed around edges of crust. Bake at 400° for 8 to 10 minutes. When cooling, keep away from draft.

Mrs. Edna Merkel

POOR MAN'S PECAN PIE

2 eggs, beaten
1 stick butter or margarine
1 c. sugar
1/2 c. raisins
1/2 c. coconut
1/2 c. pecans
1 tsp. vanilla

Melt butter and stir in sugar. Add the other ingredients, leaving eggs for last. Stir together. Pour in unbaked 9-inch pie shell and bake at 300° for 40 minutes.

Myrle Seip

VANILLA PIE

Liquid:

1 c. sugar
1 Tbsp. flour
2 c. water
1 c. light molasses
1 beaten egg
1 tsp. vanilla

Crumbs:

2 c. flour
1 tsp. baking soda
1/2 c. shortening
1 c. sugar
1 tsp. cream of tartar

Make 2 pie shells; do not bake. Mix together all liquid ingredients and pour into pie shells. Mix together all crumb ingredients; put on top of liquid in pie shells. Bake at 375° for about 30 minutes.

Eleanor Whitaker

MONTGOMERY PIE

Liquid:

1 lemon (juice and rind)
1 c. sugar
1 egg
1 c. molasses
1 c. hot water
1 Tbsp. flour

Cake:

2 c. sugar
1 egg
1/2 c. butter
2 tsp. baking powder
3 c. flour
1 c. milk

Beat ingredients for the lemon mixture. Mix cake batter. Pour the lemon filling in unbaked pie crusts. Place cake batter on top of lemon filling. Bake at 350° for 35 to 40 minutes. Makes 3 pies.

Edna Harring

COCONUT CREAM PIE

2 pkg. vanilla instant pudding
1 1/2 c. milk
1 container Cool Whip
1 c. coconut

Beat pudding mix and milk together until hard. Add Cool Whip and beat. Add coconut and put either in baked shells or graham cracker crusts.

Sharon Weidman

BUTTERSCOTCH PIE

1 c. brown sugar
1 Tbsp. butter
2 Tbsp. water
1 c. milk
2 Tbsp. cornstarch
1 egg yolk
1/2 tsp. vanilla
1 Tbsp. confectioners sugar
1 egg white

Boil brown sugar, butter and water together until sugar is dissolved. Mix milk, cornstarch and beaten egg yolk together; add to the sugar syrup. Cook over hot water until thick, stirring constantly. Cool; add vanilla. Pour into unbaked pie shell. Put meringue on top, made by beating the confectioners sugar into the stiffly beaten egg white. Bake at 325° for 15 minutes, or until a delicate brown.

Edna Harring

LEMON SPONGE

2 lemons
4 Tbsp. butter
2 c. sugar
4 eggs
6 Tbsp. flour
2 1/2 c. milk

Work lemons, butter and sugar together. Add egg yolks. Beat whites until stiff and add to the mixture. Bake at 450° for 10 minutes, then at 325° for about 25 minutes more.

Ella C. Berger

Cakes, Cookies
& Confections

Candy Testing

Thermometer Test: Check candy thermometer in boiling water. If it doesn't register 212 degrees, add or subtract the same number of degrees in recipe. Always make sure candy thermometer is covered with liquid, not just foam. Clip it to the side of the pan after syrup boils.

Cold-Water Test: Remove candy from fire. Drop a little syrup into small bowl of very cold, but not ice cold, water. Use a fresh cupful of cold water for each test. Form into ball with fingers, if possible.

CANDY	DEGREES	STAGE	COLD WATER TEST
	230-234 degrees	Thread	Syrup spins 2-inch thread when dropped from spoon
Fudge, Fondant	234-240 degrees	Soft Ball	Candy will roll into soft ball but quickly flattens when removed from water
Divinity, Caramels	244-248 degrees	Firm ball	Candy will roll into a firm ball but not hard ball which will not lose its shape upon removal from water.
Taffy	250-266 degrees	Hard ball	Syrup forms hard ball, although it is pliable
Butterscotch	270-290 degrees	Light Crack	Candy will form threads in water which will soften when removed from water
Peanut Brittle	300-310 degrees	Hard Crack	Candy will form hard, brittle threads in water which will not soften when removed from water
Caramelized Sugar	310-321 degrees	Caramelized	Sugar first melts, then becomes a golden brown and will form a hard, brittle ball in cold water

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CHOCOLATE ROLL-UP

Filling:

1/4 c. butter
1 c. chopped pecans
1 1/3 c. flaked coconut
1 can sweetened condensed milk

Cake:

3 eggs
1 c. sugar
1/3 c. cocoa
2/3 c. flour
1/4 tsp. salt
1/4 tsp. baking soda
1/3 c. water
1 tsp. vanilla

Line 15 x 10-inch jelly roll pan with foil. Melt butter in pan. Sprinkle nuts and coconut evenly. Drizzle with condensed milk.

In mixer bowl, beat eggs at high speed 2 minutes until fluffy. Gradually add sugar. Continue beating for 2 minutes. Add the remaining ingredients; blend 1 minute on low speed. Pour evenly over the first ingredients. Bake at 375° for 20-25 minutes until cake springs back. Sprinkle with powdered sugar. Cover with towel. Invert; remove pan. Start at 10-inch side; roll up jelly roll fashion, using towel. Leave wrapped until cool.

Violet Solt

NUT CAKE

1 3/4 c. sugar
3/4 c. shortening
3 eggs
1 c. milk
3 c. flour
3 tsp. baking powder
1 c. nuts
1 tsp. vanilla

Icing:

1 c. brown sugar
1 c. cream
1 c. hickory nuts

Cream shortening and sugar. Add beaten eggs, nuts and milk. Mix in sifted flour and baking powder. Add vanilla. Bake in greased and floured cake pans at 350° for about 30 minutes.

Icing: Cook sugar and cream. Add nuts and cook a little longer.

Ella C. Berger

APPLESAUCE CAKE

2 c. brown sugar
3/4 c. margarine
2 tsp. baking soda, mixed with
2 c. applesauce
1 tsp. cinnamon
1 tsp. cloves
1/2 c. raisins
2 1/2 c. flour
2 eggs

Cream margarine with sugar and blend in beaten eggs. When very light, add alternately the applesauce with the flour, salt, cinnamon and cloves. Beat thoroughly until smooth. Stir in puffed raisins (cut up). Pour into greased and floured 13 x 9-inch pan. Bake at 350° for 25-30 minutes.

To puff raisins, soak in water.

Carrie Sunday
Jeanette Weller

HICKORY NUT CAKE

2 c. sugar
1/2 c. butter
4 eggs
1 c. milk
1 c. nuts
2 c. flour
2 tsp. baking powder

Mix sugar and butter; separate eggs. Add yolks to the sugar and butter. Add milk and nuts. Mix baking powder and flour together. Beat egg whites; add with flour to the rest of the ingredients. Bake at 350° or 375° for 35 minutes, or until wooden pick comes out clean.

Claribel S. Folck
Mary Fritz

NUT CAKE

2 c. sugar
4 eggs
1/2 c. butter
1 c. milk
2 c. flour
2 tsp. baking powder
1 c. chopped nuts

Nut Icing:

3/4 c. granulated sugar
1 c. chopped nuts
1 c. milk

Mix ingredients together and bake at 350° until done. Frost with the above cooked Nut Icing.

Mary Adam

RED VELVET CAKE

1/2 c. shortening
1 1/2 c. sugar
2 eggs
2 c. flour
1 Tbsp. cocoa
1/2 tsp. salt
1 c. buttermilk
2 oz. red food coloring
1 tsp. baking soda
1 Tbsp. vinegar

Cream until light the shortening, sugar and eggs. Sift the flour, cocoa and salt 3 times. Add this alternately with the buttermilk and red food coloring. Beat well, then add the baking soda and vinegar. Bake at 350° for 40 minutes.

Debbie Schrump

CARROT CAKE

2 1/2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
1/4 tsp. salt
1 1/2 c. salad oil
2 c. sugar
4 eggs
2 c. cooked carrots

Icing:

1/2 c. butter or margarine
1 lb. confectioners sugar
1 c. chopped walnuts or pecans
1 (8 oz.) pkg. cream cheese
1 tsp. vanilla

Sift together flour, baking powder, baking soda, cinnamon and salt; set aside. In another bowl, combine oil and sugar; mix well. Add the eggs, one at a time, and mix well after each egg. Add this mixture to the dry ingredients, then add the carrots. Bake in a 9 x 13-inch greased and floured pan at 350° for 50 minutes.

For icing, beat butter and cream cheese together, then add the remaining ingredients and frost cake.

Sharon Danenhower

MARBLE CAKE

2 c. sugar (granulated)
1/2 c. butter
1 c. sweet milk
2 1/2 c. flour
2 tsp. baking powder
whites of 4 eggs
2 1/2 Tbsp. chocolate

Cream the sugar and butter; add the remaining ingredients, except chocolate. Take a small amount of dough and blend in the chocolate. Spread the chocolate mixture over white batter in cake pans. Bake at 375°.

Sallie M. Greenawalt

COCONUT CARROT CAKE

2 c. flour
2 1/2 tsp. baking soda
2 tsp. cinnamon
1 tsp. salt
1 c. oil
2 c. sugar
3 eggs
1 (8 oz.) can crushed pineapple in juice
2 c. grated carrots
1 1/3 c. Angel Flake coconut
1/2 c. chopped nuts

Mix flour, baking soda, cinnamon and salt. Beat oil, sugar and eggs thoroughly. Add the flour mixture. Beat until smooth. Add pineapple, carrots, coconut and nuts. Pour into greased 13 x 9-inch pan. Bake at 350° for 50-60 minutes. Cool 10 minutes; remove from pans. Cool on wire rack.

Coconut Cream Frosting:

1 c. Angel Flake coconut
1 (3 oz.) pkg. cream cheese
1/4 c. butter
3 c. sifted confectioners sugar
1 Tbsp. milk
1/2 tsp. vanilla

Toast Angel Flake coconut; cool. Cream the cream cheese with butter. Alternately add sifted confectioners sugar, milk and vanilla. Beat until smooth. Add half the toasted coconut. Frost cake. Top with the remaining coconut.

Grace E. DeLong

COCONUT CREAM CAKE

3/4 c. shortening
4 eggs
2 c. sugar
2 c. flour
2 tsp. baking powder
1 c. milk
3/4 c. coconut
1 tsp. vanilla

Divide eggs in bowl. Cream shortening and egg yolks; gradually add sugar. Beat until creamy. Combine flour and baking powder. Add alternately with milk to the creamed mixture, then add coconut. Beat egg whites (not too stiff). Fold into the creamed mixture and add vanilla. Bake at 350° for 25 minutes, or until toothpick comes out clean. Cool, then frost with vanilla icing.

Joan Drey

DANISH APPLE CAKE

4 medium apples
1/2 c. brown sugar
1/4 c. white sugar
2 Tbsp. butter or margarine
1 tsp. cinnamon
1/4 c. shortening
2/3 c. sugar
1 egg
1/2 c. sour cream
1/2 tsp. vanilla
1 1/2 c. flour
1 1/2 tsp. baking soda
1/4 tsp. salt

Pare and core apples. Slice into greased, rectangular baking dish, 6 x 10 inches. Cover with

brown sugar and 1/4 cup white sugar. Dot with butter and sprinkle with cinnamon. Cream shortening with 2/3 cup sugar. Add beaten egg, cream and vanilla. Add dry ingredients and mix. Pour batter over the apples and bake in moderate oven at 350° for about 35 to 40 minutes. While slightly warm, cut in squares and turn upside down on plates. Top with Cool Whip.

Myrle Seip

APPLE UPSIDE-DOWN CAKE
(Made In Guardian Frying Pan)

2 Tbsp. soft margarine
1 c. brown sugar
apple slices
1 1/2 c. flour
1/8 tsp. salt
1 c. sugar
1/2 c. water
3 eggs
1 tsp. baking powder
1 tsp. vanilla

Brush fryer with butter; cover with sugar. Arrange apple slices on top of the sugar mixture.

Batter: Beat eggs until very light. Beat in sugar gradually, then add water and vanilla. Sift flour baking powder and salt. Fold into the egg mixture, blending well. Pour batter over fruit. Cover; bake directly over very low flame until firm. Turn out at once on a cake plate.

Betty J. Kunkle

CHOCOLATE CAKE

1/2 c. shortening, melted
2 eggs, beaten
1/2 tsp. salt
1 tsp. vanilla
2 c. flour
1 c. boiling coffee
2 c. sugar
2 tsp. baking soda
1/2 tsp. baking powder
1 c. milk
3/4 c. cocoa

Preheat oven to 325°. Sift dry ingredients together into a large bowl. Add eggs and liquids; stir until the batter is smooth. Batter will be on the thin side. Pour into cake pans and bake for 25 minutes, or until done.

Bertha Adam

1-LAYER BANANA CAKE

1/2 c. margarine
3/4 c. sugar
2 eggs
2/3 c. milk with 2 tsp. vinegar
3 mashed bananas
2 c. flour
2 1/2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
dash of cinnamon

Mix together sugar and shortening; add all other ingredients. Pour into cake pans and bake 30 minutes at 350°, or until done.

Mrs. Dorothy Kerschner

FROZEN CHOCOLATE MOUSSE CAKE

1 tsp. butter
1 Tbsp. confectioners sugar
1 (3 oz.) pkg. ladyfingers
1 (6 oz.) pkg. semi-sweet chocolate morsels
3 Tbsp. water
4 eggs, separated
1/4 c. sugar
1 c. heavy cream, whipped
whipped cream
chocolate shavings

Butter sides and bottom of an 8-inch spring-form pan. Sprinkle with confectioners sugar. Separate ladyfingers. Line side of pan with ladyfingers, rounded side against pan. Combine over hot, not boiling, water the chocolate morsels and water. Stir until morsels are melted. Transfer to large bowl. Add egg yolks, one at a time, beating well after each; set aside. In small bowl, beat egg whites until soft peaks form. Gradually add sugar; beat until stiff peaks form. Fold egg whites and whipped cream into the chocolate mixture. Pour into pan. Freeze until firm. Garnish with whipped cream and chocolate shavings.

Carol Snyder

RHUBARB UPSIDE-DOWN CAKE

5 c. rhubarb
1 (3 oz.) pkg. strawberry gelatin
1 c. sugar
3 c. miniature marshmallows
1 (18 oz.) pkg. yellow cake mix

Cut rhubarb into 1/2-inch pieces and place in a greased 9 x 13-inch pan. Sprinkle with gelatin and sugar. Place marshmallows over this mixture. Prepare cake mix as directed on package; pour over the rhubarb mixture. Bake at 350° for 50 to 60 minutes. Remove from the oven; turn upside down on serving tray. Serve warm with whipped cream. Serves 8-12.

Beverly Schoedler

HERSHEY BAR CAKE

8 (1 oz.) Hershey bars
1 c. butter or margarine, softened
2 c. sugar
4 eggs
2 1/4 c. flour
1/2 tsp. baking soda
1 c. buttermilk
3/4 c. chocolate syrup
1 tsp. vanilla
confectioners sugar

Preheat oven to 350°. Grease and flour a 12-cup Bundt pan or a 10-inch tube pan. In top of double boiler over hot, not boiling, water, melt candy bars. In large bowl, cream butter or margarine, sugar and eggs until light and fluffy, about 5 minutes. Combine flour and soda; add alternately with buttermilk. Add chocolate syrup, melted chocolate bars and vanilla. Beat until combined. Pour into pan. Bake 1 1/2 hours, or until toothpick comes out clean. Let cool in pan 10 to 15 minutes. Remove from pan and cool completely on wire rack. To serve, sprinkle with confectioners sugar.

Evelyn K. Moyer

CHERRY CAKES

1 1/2 c. sugar
3 eggs
1 1/2 c. milk
3 c. flour
4 tsp. baking powder
3 c. sweet cherries, pitted
1/4 c. milk

Cream sugar and eggs. Add flour and baking powder. Add milk. Pour into 13 x 9 x 2-inch greased cake pan, reserving some batter. Add cherries. Add 1/4 cup milk to the remaining batter and pour over cherries. Bake at 350° until done.

Mrs. Grace Snyder

FRUIT PUDDING CAKE

1 c. sugar
1 c. flour
1 tsp. baking soda
1/2 tsp. salt
1 beaten egg
1 (1 lb. 14 oz.) can fruit cocktail, including juice

Sift together sugar, flour, baking soda and salt. Add beaten egg and fruit cocktail; mix well. Pour into greased 9 x 13-inch cake pan. Sprinkle with:

2/3 c. brown sugar
1/2 c. walnuts

Bake at 350° for 1 hour.

Elda Herber

DEEP DARK CHOCOLATE CAKE

1 3/4 c. all-purpose flour
2 c. sugar
3/4 c. Hershey's cocoa
1 1/2 tsp. baking soda
1 1/2 tsp. baking powder
1 tsp. salt
2 eggs
1 c. milk
1/2 c. vegetable oil
2 tsp. vanilla
1 c. boiling water

Combine dry ingredients in large mixer bowl. Add eggs, milk, oil and vanilla. Beat 2 minutes at medium speed. Stir in boiling water (batter will be thin). Pour into greased and floured 13 x 9 x 2-inch pan. Bake at 350° for 35 to 40 minutes, or until cake tester inserted in center comes out clean. Cool. Ice with your favorite icing recipe.

Doris Bortz

CHEESE CAKE

Crust:

1 1/2 c. graham cracker crumbs
2 1/2 Tbsp. sugar
5 Tbsp. butter

Combine and press mix on bottom and sides of 8-inch spring-form pan. Refrigerate until needed.

Filling:

3 (8 oz.) pkg. softened cream cheese
1 c. sugar
5 1/2 tsp. flour
1 tsp. lemon juice
1/4 tsp. vanilla
3 eggs
1 egg yolk
2 1/2 Tbsp. heavy cream

Combine the cream cheese, sugar, flour, lemon juice and vanilla. Beat at high speed to blend. Beat in eggs and the yolk, one at a time. Add cream, beating until combined. Pour into pan. Bake 10 minutes at 500°, then reduce heat to 250° and bake 1 hour longer. Let cool on a rack and refrigerate overnight.

Note: Bake in spring-form pan.

Sandra Hemsley

STRAWBERRY CHEESE CAKE

1/2 lb. margarine
2 c. flour
2 pkg. Dream Whip
2 (8 oz.) pkg. cream cheese
1 tsp. vanilla
2 c. confectioners sugar

Mix margarine and flour together; put in 9 x 13 x 2-inch pan. Bake at 350° for 15 minutes; cool. Prepare Dream Whip as directed on package. Beat in cream cheese and vanilla. Add confectioners sugar. Put on top of the cooled crust and refrigerate until set. Top with cherry, strawberry or blueberry pie filling, glaze or fresh fruit.

Elda Herber

RAINBOW CAKE

2 1/4 c. sugar
1 1/4 c. butter or shortening
5 eggs
1 1/2 tsp. vanilla
4 1/2 c. flour
4 1/2 tsp. baking powder
1/2 tsp. salt
1 1/2 c. milk

Cream butter and sugar. Add eggs, one at a time, to the butter and sugar mixture. Beat well. Combine milk and flavoring. Combine in a bowl the

flour, baking powder and salt. Add dry ingredients to the wet mixture alternately with the milk mixture. Mix well. Divide batter into 3 parts (1 pink, 1 yellow and 1 green). Pour separately into a greased and floured tube pan. First, pour the pink, then the green and then the yellow. Bake at 350° for 70 minutes. Ice with blue icing.

Thelma Hamm

BLUEBERRY CAKE

1 c. sugar
1 c. margarine
3 eggs
1 tsp. baking powder
1 tsp. baking soda
1 c. milk
1 tsp. vanilla
3 c. flour
1 tsp. cinnamon
2 c. blueberries

Topping:

2 Tbsp. soft butter
3/4 c. sugar
1 egg
1 1/2 c. coconut

For cake, cream the sugar and margarine; add eggs and beat well. Sift dry ingredients. Alternate with milk and vanilla into the creamed mixture. Add berries last, mixing well.

For topping, cream topping ingredients thoroughly and spread over batter. Bake 25 to 30 minutes at 325°.

Sandra Hemsley

COUNTRY NECTARINE SHORTCAKE

5 medium fresh nectarines, sliced (3 c.)
6 Tbsp. granulated sugar
1/2 c. brown sugar, packed
1/2 tsp. cinnamon
3 Tbsp. butter
1 1/2 c. sifted flour
2 tsp. baking powder
1/4 c. shortening
1 large egg, beaten
1/2 c. milk

Sprinkle sliced nectarines with 2 tablespoons sugar; nectarines do not need peeling. Prepare brown sugar crumbs with the brown sugar, cinnamon and

butter; set aside. Resift flour with the remaining granulated sugar and baking powder. Cut in shortening until finely divided. Add egg and milk; mix to soft dough. Spread in bottom of buttered 9-inch square pan. Cover with nectarines and top with the brown sugar crumbs. Bake at 425° for 25 minutes, or until shortcake is baked in the center. Serve warm with ice cream, if desired.

Sandra Hemsley

APPLE CAKE

4 big apples, sliced and dipped in cinnamon and sugar (5 Tbsp. sugar and 2 tsp. cinnamon)
3 c. flour
2 tsp. baking powder
1 c. oil
4 eggs
1/2 c. orange juice
1 tsp. vanilla
2 c. sugar

Coat apple slices with the sugar and cinnamon; set aside. Mix oil, juice, vanilla and eggs, then add flour, baking powder and sugar. Mix well. Stand apples up in 9 x 13-inch cake pan. Bake at 350° until done (about 1 hour).

Betty J. Kunkle

PINA COLADA CAKE

1 pkg. Betty Crocker SuperMoist yellow cake mix
1 (8 oz.) can crushed pineapple (undrained)
1/2 c. shredded coconut
2 tsp. rum flavoring
1 (8 oz.) carton frozen whipped topping, thawed
toasted coconut

Heat oven to 350°. Grease and flour 2 layer pans or a 13 x 9 x 2-inch pan. Prepare cake mix as directed on package, except substitute pineapple for water. Stir in shredded coconut and rum flavoring. Pour batter into pan(s). Bake as directed. Cool layers 10 minutes. Remove from pan(s) and cool completely. Frost cake with whipped topping. Sprinkle with toasted coconut. Refrigerate until serving time. Refrigerate the remaining cake.

Lori Whitaker

SUGARLESS FRUIT CAKE

2 1/2 c. unsifted whole wheat flour
1 tsp. baking soda
2 eggs, slightly beaten
1 (28 oz.) jar None Such ready-to-use mincemeat
1 (14 oz.) can Eagle Brand sweetened condensed milk
2 c. mixed dried fruit
1 c. coarsely chopped nuts
liquor (to soak dried fruit)

Preheat oven to 300°. Grease 2 (9 x 5-inch) loaf pans. Combine flour and baking soda; set aside. Empty dried fruit in a bowl with liquor. In a large mixing bowl, combine ingredients. Pour half the batter into each prepared pan. Bake 1 hour and 25 to 30 minutes, or until wooden pick inserted near the center comes out clean. Cool 15 minutes. Turn out of pan.

Claribel S. Folck

SPRING BONNET CAKE

1/2 c. sugar
2 egg whites
2 Tbsp. water
1 (7 oz.) jar Marshmallow Creme
food coloring
1/2 tsp. vanilla
2 (8- or 9-inch) cake layers
marshmallow flowers

This cake is nice for a special occasion such as a birthday party.

Combine sugar, egg whites and water in double boiler. Beat with electric or rotary beater over boiling water until soft peaks form. Add Marshmallow Creme. Continue beating until stiff peaks form. Remove from heat; beat in vanilla. Tint frosting with red food coloring as desired to attain a nice pink icing.

Cut a 1-inch border of cake from around one cake layer. Divide border into 3 equal pieces. Place around edges of the bottom layer. Place smaller layer on top of whole cake layer near edge to form "crown" of bonnet. Frost cake. Decorate bonnet with marshmallow slices dipped in colored sugar. (I used lavender and deep pink marshmallow slices. Use a box of assorted food colors for help in this.) Put these

around the bottom of the top layer. You can also add 2 marshmallow bows, 1 of each color, near the bottom of the cake. (Use 5 slices with a small dot of marshmallow for the center of the bow.) You can also add a regular red tied bow to the cake.

Mrs. Louise Hemsley

MINI SPRING BONNETS

1/2 c. sugar
2 egg whites
2 Tbsp. water
1 (7 oz.) jar Marshmallow Creme
1/2 tsp. vanilla
24 cupcakes
food coloring
petite flowers
petite leaves

Combine sugar, egg whites and water in double boiler. Beat with electric or rotary beater over boiling water until soft peaks form. Add Marshmallow Creme. Continue beating until stiff peaks form. Remove from heat. Beat in vanilla. Tint frosting with food coloring as desired. Place cupcakes upside down on doilies or flattened paper baking cups. Frost sides and tops of cupcakes. Decorate with petite flowers, petite leaves and ribbon bows.

Petite Flowers: For each flower, follow directions for marshmallow flowers, using miniature marshmallows and tiny candies for blossom centers.

Petite Leaves: For each leaf, dip cut side of miniature marshmallow slice in green colored sugar.

Mrs. Louise Hemsley

HAWAIIAN WEDDING CAKE

1 box white or yellow cake mix
1 small pkg. instant vanilla pudding mix
1 large carton Cool Whip
8 oz. cream cheese
1 can crushed pineapple
coconut
maraschino cherries

Bake cake mix; follow directions on box. Bake in 13 x 9-inch pan. Make instant vanilla pudding and put in the refrigerator 5 minutes. Let cream cheese soften and combine the Cool Whip, cream cheese and pudding. When cake is cooled, dump crushed pineapple

on it. Drain pineapple before doing this. Place the cream cheese mixture on top of the pineapple. Sprinkle with coconut. Top with cherries.

Mrs. Lorraine Stetzler

PEACH BUNDT CAKE

1/4 c. butter
3/4 c. sugar
1 egg
2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1/2 c. sour cream
1/4 tsp. cinnamon
2 c. chopped peaches
glaze (recipe below)

Cream butter; add sugar and beat. Add egg; beat well. Add dry ingredients alternately with sour cream. Fold in peaches. Bake at 350° for 45 minutes, or until done, in a greased and floured Bundt pan. When cool, pour glaze over.

Glaze:

1/2 c. confectioners sugar
1 Tbsp. butter
2-3 Tbsp. milk

Mix together.

Evelyn Moyer

MOIST CHOCOLATE CAKE

2 c. flour
2 c. sugar
2 tsp. baking soda
2 tsp. baking powder
3/4 c. cocoa
2 eggs
1 c. milk
1/2 c. liquid shortening
1 c. hot water

Sift the dry ingredients together in one bowl. Beat together in another bowl the liquid ingredients. Pour the wet over the dry and mix well until blended. Pour into 2 (9-inch) pans. Bake at 350° for 30 minutes.

This is a very dark and very moist cake.

Addie Bower

NUT, COCONUT OR PLAIN CAKE

1 lb. confectioners sugar
1/2 c. shortening (Fluffo)
4 eggs
1 c. milk
1 tsp. vanilla
2 tsp. baking powder
2 1/2 c. flour

Cream confectioners sugar and shortening. Add eggs, one at a time, and mix well. Add vanilla and baking powder and combine the milk and flour alternately. Add either nuts or coconut or leave plain. Bake at 350° for about 35 minutes.

Addie Bower

CARROT CAKE

4 eggs
2 c. sugar
1 1/2 c. Crisco oil
2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
1 1/2 tsp. vanilla
2 c. grated carrots
3/4 c. coconut or nuts

Beat eggs. Add sugar; beat well. Add oil, then add flour, baking soda and baking powder. Beat well. Add carrots and coconut or nuts. Bake at 350° for about 40 minutes.

Addie Bower

CHOCOLATE CHIP CAKE

1/4 lb. butter or 1/2 c. shortening
1 c. sugar
2 eggs
1 tsp. vanilla
2 c. flour
1 c. sour cream
1 tsp. baking soda
1 1/2 tsp. baking powder
6 oz. (1 c.) chocolate chips

Cinnamon Mix:

1/2 c. sugar
1 tsp. cinnamon

Sift flour, baking powder and baking soda; set aside. Cream butter and sugar; add eggs and beat

well. Add vanilla. Add the flour mixture and sour cream alternately. Put half of the batter in pan in globs. Sprinkle with half of the cinnamon mixture and half of the chocolate chips. Repeat with the rest of the batter and top with cinnamon and chips. Use a 9 x 13-inch pan. Bake at 350° for 30 minutes.

Addie Bower

CRUMB CAKES

2 c. flour
1 c. sugar
3 Tbsp. butter
2 tsp. baking powder
1/4 tsp. salt
1 egg, stirred in cup, with milk added to make 1 c.

Work flour, sugar, butter, salt and baking powder like for pie dough. Take out a little to put on top of cakes. Add egg with milk. Put in 3 greased and floured small pie pans. Bake at 350° for 30 to 35 minutes.

Mamie E. Adam

COLONIAL CAKE

1 unbaked 9-inch pie shell (high rim)

Filling:

1 1/2 sq. unsweetened chocolate, melted in 1/2 c. water
2/3 c. butter
1 tsp. vanilla

Cake Batter:

1 c. flour
3/4 c. sugar
1 tsp. baking powder
1/4 c. shortening
1/2 c. milk
1 egg
1 tsp. vanilla

Pour the chocolate mixture over the top of the cake batter. Sprinkle with chopped nuts, if desired. Bake at 350° for 40 minutes.

Lillian Snyder

APPLE CAKE

1 c. sugar
1/4 c. shortening
1 egg
1 1/2 c. flour
1 tsp. baking soda
1 tsp. vanilla
1/4 tsp. salt
1/2 c. milk
2 1/2 c. chopped apples
1/2 c. chopped nuts

Mix ingredients, all but nuts and apples. Beat well, then add nuts and apples. Bake at 375° for 45 minutes.

Kay Snyder

ZUCCHINI CAKE

2 c. flour
2 tsp. baking soda
1 tsp. salt
1/4 tsp. baking powder
3 tsp. cinnamon
3 eggs
1 c. oil
1 1/2 c. sugar
2 c. grated zucchini
2 tsp. vanilla
1 c. raisins
1 c. chopped walnuts

Mix the first 5 ingredients in bowl, then mix eggs, oil, sugar, zucchini and vanilla in a separate bowl. Beating well, stir into the flour mixture and beat until smooth. Stir in raisins and walnuts. Pour into a greased 13 x 9 x 2-inch pan. Bake 1 hour at 350°. Frost with cream cheese icing.

Joan Drey

CHOCOLATE ZUCCHINI CAKE

1 stick and 1 Tbsp. margarine
2 c. sugar
3 eggs
3 sq. melted chocolate
2 tsp. vanilla
1/2 c. milk
2 c. coarsely grated zucchini
2 1/2 c. flour
2 1/2 tsp. baking powder
1 1/2 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon

Cream margarine and sugar in large bowl. Beat in eggs. Add melted chocolate, vanilla and milk. Stir in coarsely grated zucchini. In another bowl, mix flour, baking powder, baking soda, salt and cinnamon.

Mix these into the zucchini bowl and turn batter into a 10-inch tube or Bundt pan, which is greased and floured. Bake at 350° for an hour. Cool and remove from pan.

Sharon Miller

SHOO-FLY CAKE

Liquid:

1 c. brown sugar
1 c. molasses
1 egg
1 tsp. baking soda
1 Tbsp. flour

Crumbs:

2 c. flour
1 c. brown sugar
1 tsp. baking powder
pinch of salt
1/2 c. shortening

Dough:

3 1/2 c. flour
1/2 tsp. salt
1 c. shortening
1/2 tsp. baking powder

Mix together ingredients for pie dough and put in 2 (9-inch) pie pans. Combine liquid ingredients and add 2 cups boiling water; chill. Pour into pie shells. Mix together the crumb mixture and put on top of the liquid. Bake at 400° for 25 minutes, then at 350° for 25 minutes.

Arlene N. Heffner

PINEAPPLE NUT CAKE

2 c. flour
1 3/4 c. sugar
2 eggs
2 tsp. baking soda
1 tsp. vanilla
1 (20 oz.) can crushed pineapple (don't drain)
1 c. chopped walnuts

Mix flour, sugar, eggs, baking soda and vanilla together. Beat well. Blend in crushed pineapple. Stir in chopped walnuts. Place into a greased 13 x 9-inch cake pan. Bake at 350° for 45 minutes. When cool, ice cake with cream cheese frosting.

Joan Drey

SHIRLEY'S APPLE SOUR CREAM COFFEE CAKE

1 c. sour cream
1 tsp. baking soda
1/2 c. margarine or butter
1 c. sugar
2 eggs
1 tsp. vanilla
1/2 tsp. salt
2 c. flour
5 medium apples, peeled and sliced

Topping:

1/2 c. chopped nuts
1/2 c. sugar
1/2 tsp. cinnamon

Combine sour cream and baking soda; let stand. Cream butter, sugar, eggs and vanilla. Add dry ingredients alternately with the sour cream mixture. Pour 1/2 of the batter into a well-greased tube pan. Place 1/2 of the sliced apples on batter and sprinkle with 1/2 of the topping mixture. Pour the remaining batter over all and top with the remaining sliced apples and sprinkle with topping. Dot with butter, if desired. Bake at 325° for about an hour, or until done.

Myrle Seip

RHUBARB CAKE

2 c. sugar
1 c. shortening
2 eggs
2 tsp. cinnamon
2 tsp. baking powder
1/4 tsp. salt
1 c. cold coffee
3 c. flour
3 c. finely chopped, peeled rhubarb

Cream sugar and shortening; add eggs. Add the next 3 ingredients. Add coffee and flour alternately. Add rhubarb. Pour into a greased 9 x 13-inch pan. Sprinkle with cinnamon, sugar and nuts. Bake at 350° for 45 minutes.

This makes a moist coffee cake.

Elda Gansinger

SAUERKRAUT CAKE

1/2 c. margarine
1 1/2 c. sugar
3 eggs
1 tsp. vanilla
2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt
1/2 c. cocoa
1 c. water
1 c. (8 oz. can) sauerkraut, drained, rinsed and finely chopped

Cream margarine and sugar until light. Beat in eggs, one at a time. Add vanilla. Add flour, baking powder, baking soda, salt and cocoa to the creamed mixture alternately with water, beating after each addition. Stir in sauerkraut. Put into greased and floured 13 x 9 x 2-inch pan. Bake at 350° for 35 to 40 minutes. Cool in pan. Frost; cut in squares and serve.

Eleanor Whitaker

MARBLE CHIFFON CAKE

1/3 c. unsweetened cocoa
2 Tbsp. sugar
1/4 c. water
2 Tbsp. vegetable oil
2 c. flour
1 1/2 c. sugar
3 tsp. baking powder
1 tsp. salt
1/2 c. vegetable oil
7 egg yolks
3/4 c. cold water
2 tsp. vanilla
7 egg whites
1/2 tsp. cream of tartar

Combine cocoa, 2 tablespoons sugar, 1/4 cup water and 2 tablespoons oil in small bowl. Stir until smooth; set aside. Combine flour, 1 1/2 cups sugar, baking powder and salt in large bowl. Add, in order, the 1/2 cup oil, egg yolks, 3/4 cup cold water and vanilla. Beat at low speed until combined, then at high speed 5 minutes. With second set of beaters, beat egg whites in large bowl with cream of tartar until stiff peaks form. Pour batter in a thin stream over entire surface of egg whites. Fold in lightly by hand. Remove 1/3 of the batter to a separate bowl; gently fold in the chocolate mixture.

Pour 1/2 of the light batter into an ungreased 10-inch tube pan. Top with 1/2 of the dark batter.

Repeat layers with narrow spatula and swirl gently through batter to marble. Bake at 325° for 65 to 70 minutes. Invert cake in pan; cool thoroughly. Loosen cake from pan and invert onto serving plate.

Helen L. Carroll

PINEAPPLE UPSIDE-DOWN CAKE

Topping:

3 Tbsp. butter
1/3 c. cream
1/2 c. brown sugar (light)
1/2 c. coconut
1 can pineapple slices
8 maraschino cherries

Batter:

1 1/2 c. flour
1 1/2 tsp. baking powder
3/4 tsp. salt
3 eggs
1 1/2 c. sugar
3/4 c. milk
1 1/2 Tbsp. butter

Topping: Heat butter, cream and brown sugar in a skillet until a smooth paste. Sprinkle coconut over the top. Arrange pineapple and cherries on top.

Batter: Sift flour, baking powder and salt together. Beat eggs until thick and creamy. Add sugar gradually and continue to beat. Gradually stir in the flour mixture. Heat milk and butter until warm; add to the batter. Pour batter over topping in skillet and bake in the oven at 350° for 40 to 50 minutes. Let cool about 15 minutes, then remove from pan.

Mrs. Edna Merkel

CHEESE CAKE

1 1/2 c. graham cracker crumbs
6 Tbsp. butter or margarine, melted
3 Tbsp. sugar
3 eggs
2 (8 oz.) pkg. cream cheese
3/4 c. sugar
1 tsp. vanilla

Topping:

1 pt. sour cream
3 tsp. sugar
1 tsp. vanilla

For crust, mold in pan the graham cracker crumbs, butter and 3 tablespoons sugar. Put in the refrigerator for 1/2 hour. Beat eggs and cream cheese. Add 3/4 cup sugar and vanilla. Beat at high speed for 30 seconds, then at low speed until smooth. Pour on crust and bake at 375° for 30 minutes. Let cool about 2 hours.

Beat topping very slowly until smooth. Pour on Cheese Cake and bake again at 475° for 6 minutes. Cool 1/2 day before serving.

Annette M. Stein

DR. BIRD CAKE

3 c. flour
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. salt
2 c. granulated sugar
1 1/2 c. oil
1 (8 oz.) can crushed pineapple (don't drain)
1 1/2 tsp. vanilla
3 beaten eggs
2 c. diced bananas (2 large)
1 c. nuts

Preheat oven to 325°. Grease a large tube pan. Flour lightly. Mix by hand in the order given. Bake 1 hour and 20 minutes, or until top is brown and crusty. Let cool on cake rack. Needs no frosting. Delicious frosted with a cream cheese frosting.

Isabel Kistler

HAWAIIAN WEDDING CAKE

1 box Duncan Hines yellow pudding cake mix
1 (1 lb. 4 oz.) can crushed pineapple in juice, well drained
1 (8 oz.) pkg. cream cheese
1 large container Cool Whip
1 (3 oz.) pkg. instant vanilla pudding
1 c. milk

Drain pineapple thoroughly. Add juice to the batter instead of water. If not enough juice, add

water to make 1/3 cup. Bake as directed on package. When cake is cool, mix pudding with milk. Add cream cheese; beat well until all is blended, then fold in crushed pineapple and spread on cake. Spread Cool Whip on top. Keep cold after adding topping.

Mary Adam

DARK CHOCOLATE CAKE

1 3/4 c. flour
2 c. sugar
3/4 c. cocoa
1 1/2 tsp. baking soda
1 1/2 tsp. baking powder
1 tsp. salt
2 eggs
1 c. milk
1/2 c. vegetable oil
2 tsp. vanilla
1 c. boiling water

Combine dry ingredients in large mixing bowl. Add the remaining ingredients, except boiling water. Beat at medium speed. Stir in boiling water. Batter will be thin. Pour into 2 greased and floured 9-inch pans and bake for 30 minutes, or in 13 x 9-inch pan for 35 to 40 minutes, at 350°. Cool 10 minutes. Remove from pan(s) and cool completely. Top with your favorite frosting.

Violet Solt

LEMON BERRY CAKE

1 can blueberries, drained, or 1 c. fresh or frozen blueberries
4 eggs
1 pkg. lemon or pineapple cake mix
1 (8 oz.) carton sour cream or plain yogurt

Rinse blueberries and drain well. Combine cake mix, yogurt and eggs. Blend at low speed until moist. Beat 2 minutes at medium speed. Scrape bowl often. Fold in drained blueberries. Pour into greased and floured Bundt pan or tube pan. Bake at 350° for 35-45 minutes. Cool 15 minutes and remove from pan.

Violet Solt

GERMAN APPLE CAKE

2 c. flour
1 tsp. baking soda
1/2 tsp. salt
2 tsp. cinnamon
3 eggs, beaten
2 c. sugar
1/2 c. salad oil
1/2 tsp. vanilla
5 c. peeled and thinly sliced apples
1/2 c. chopped walnuts

Preheat oven to 350°. Sift together flour, baking soda, salt and cinnamon into a large bowl; set aside. Combine eggs, sugar, oil and vanilla into a large mixer bowl. Beat on low speed until well blended. Add dry ingredients, mixing until well blended. Fold in apples and walnuts. Spoon into a well-greased and floured 13 x 9 x 2-inch baking pan. Bake for 1 hour, or until done.

Grace E. DeLong

BLACK WALNUT CAKE

2 c. sugar
1/2 c. shortening
1 c. milk
3 eggs
2 1/4 c. flour
1 1/2 tsp. baking powder
1 c. grated black walnuts

Cream shortening, sugar and egg yolks. Add sifted dry ingredients alternately with milk. Beat egg whites until stiff. Fold into batter, then add grated nuts. Bake in 2 greased and floured cake pans at 350° for 30 to 35 minutes. Frost with nut icing.

Edna Harring

HOT MILK SPONGE CAKE

2 c. sugar
4 eggs
2 1/4 c. flour
1 1/2 tsp. baking powder
1 c. boiling hot milk

Separate eggs. Place yolks in a bowl; add sugar and beat until creamy. Beat egg whites until stiff and add alternately with the sifted flour and baking powder. Last, add the boiling hot milk. Should the milk not be rich, add 1 teaspoon butter to

the hot milk. The cake batter should be thin. Pour into a tube pan and bake at 350° for 1 hour.

Edna Harring

WHOOPIE PIES

1 c. shortening (1/2 c. lard and 1/2 c. margarine)
2 c. sugar
4 eggs
1 c. sour milk
1 c. hot water with 2 tsp. baking soda
4 1/2 c. flour
3/4 c. cocoa
dash of salt
2 tsp. vanilla

Filling:

1 c. milk
4 Tbsp. flour
1 c. sugar
1 c. shortening
1 tsp. vanilla

Mix ingredients together. Batter is slightly thick so it can be dropped from a teaspoon. Bake at 375° for 8 to 10 minutes on an ungreased cookie sheet.

For filling, cook milk and flour together until thick. Put in a small bowl and add sugar, shortening and vanilla. Beat until of spreading thickness.

Make like a sandwich with filling between.

Note: For sour milk, add 1 tablespoon vinegar or ReaLemon juice to 1 cup milk.

Ruth Angstadt

MOIST 'N CREAMY COCONUT CAKE

1 (2-layer) pkg. yellow cake mix or pudding-included cake mix
1 1/2 c. milk
1/2 c. sugar
2 c. Baker's Angel Flake coconut
3 1/2 c. or 1 (8 oz.) container Cool Whip, thawed

Prepare cake mix as directed on package, baking in 13 x 9-inch pan. Cool 15 minutes, then poke holes down through cake with utility fork.

Meanwhile, combine milk, sugar and 1/2 cup coconut in saucepan. Bring to a boil; reduce heat and simmer 1 minute. Carefully spoon over warm cake, allowing liquid to soak down through holes. Cool

completely. Fold 1/2 cup of the coconut into Cool Whip and spread over cake. Sprinkle with the remaining coconut. Chill overnight. Store leftover cake in the refrigerator.

Diane L. Miller

PINEAPPLE UPSIDE-DOWN CAKE

1 c. brown sugar
1/4 c. butter
1 can pineapple
1 c. white sugar
3 eggs (beat whites and add last)
8 Tbsp. pineapple juice
1 1/4 c. flour
1 1/2 tsp. baking powder
1/4 tsp. vanilla

Boil the first 3 ingredients together for a few minutes in a 10-inch heavy pan. Let cool while making batter. Mix sugar and eggs; mix well. Beat egg whites and add to the batter with pineapple juice. Sift flour and baking powder; add vanilla. Pour the batter over the pineapple mixture and bake at 300° or 325° for 45 minutes.

Ella C. Berger

FEATHER CAKE

1/2 c. shortening
2 c. sugar
3 eggs
1 c. milk
3 c. flour
3 tsp. baking powder

Beat shortening, sugar and eggs together. Add milk alternately with flour and baking powder. Bake in 2 (9-inch) layer pans at 350° for 30 minutes.

Florence Borrell

DELICIOUS CHEESECAKE

1 lb. Ricotta cheese
1 lb. sour cream
1 lb. cream cheese
1 1/2 c. sugar
1 stick butter, melted
3 jumbo eggs
3 Tbsp. flour
3 Tbsp. cornstarch
4 1/2 tsp. vanilla
4 1/2 tsp. lemon juice

Place ingredients in the order given in a large mixing bowl. Beat with mixer, starting on low speed,

move to medium and finish with about 10 minutes on high speed. Batter should be smooth and liquid. Grease and lightly flour a spring-form pan (10 inches in diameter and 3 inches high). Pour batter in pan and bake at 350° for 1 hour. Leave cake in the oven, with door closed, for an additional hour after heat is turned off. Cool and refrigerate for storage.

Makes 20 servings.

Florence Borrell

SPICED RAISIN CAKE

1 c. raisins
2 c. water
1/2 c. shortening
1 c. sugar
1 3/4 c. flour
2 eggs
1/2 tsp. salt
1 tsp. nutmeg
1 tsp. cloves
1 tsp. allspice
1 tsp. baking soda

Boil the raisins in water until 1 cup liquid remains. Remove from heat. Add shortening and stir until melted; cool slightly. Sift all dry ingredients into a large bowl. Add the raisin mixture and stir until flour is dampened. Beat eggs; add to the mixture and beat again. Pour into a greased and floured pan and bake at 350° for 1 hour.

Florence Borrell

VIRGINIA PECAN CAKE

1/2 lb. butter
1/2 c. oil
1 lb. brown sugar
1 c. granulated sugar
3 c. flour
5 eggs
1/2 tsp. baking powder
1/2 tsp. salt
1 Tbsp. vanilla
1 c. milk
1 c. chopped pecans

Mix together butter, oil, brown sugar and white sugar; cream well. Add eggs, one at a time. Add the rest of the ingredients. Pour batter into a greased and floured tube pan. Bake at 325° for 1 1/2 hours.

Florence Borrell

PEACHES 'N CREAM CAKE

1 1/2 c. flour
2 tsp. baking powder
2 (3 oz.) pkg. vanilla pudding (not instant)
6 Tbsp. butter
2 eggs
1 c. milk
2 (15 oz.) cans peaches
2 (8 oz.) pkg. cream cheese
1 c. sugar
6 Tbsp. peach juice
2 Tbsp. sugar
1 tsp. cinnamon

Combine flour, baking powder, vanilla pudding, butter, eggs and milk in saucepan. Heat and spread in 13 x 9-inch pan. Place peaches on top of batter. Cream sugar, cream cheese and peach juice; spread on top of peaches, keeping away from edge of batter. Sprinkle the cinnamon and sugar mixture on top. Bake at 350° for 30 to 35 minutes.

If fresh peaches are used, substitute milk for peach juice.

Sharon Danenhower

BUTTERMILK CAKE

1 1/2 c. sugar
1/2 c. shortening
2 eggs
2 1/4 c. flour
pinch of salt
1 tsp. baking powder
1 tsp. baking soda
1 c. buttermilk
1 tsp. vanilla
1 c. coconut (if desired)

Cream sugar and shortening; add eggs. Add dry ingredients alternately with buttermilk and vanilla. Fold in coconut. Bake in 2 (9-inch) cake pans at 350° for 30 to 35 minutes.

Mary Fritz

CHEESE CAKE

Crust:

2 c. graham cracker crumbs
1 stick margarine, softened

Filling:

3 (8 oz.) pkg. cream cheese
1 c. sugar
5 eggs
1 tsp. vanilla

Topping:

1/4 c. sugar
1/2 tsp. vanilla
1 c. sour cream

Make crust. Lightly butter bottom and 2 inches up sides of 10-inch spring-form pan. With back of metal spoon, press crumbs evenly over bottom and up 2 inches of pan. Blend cream cheese (room temperature) and sugar. Add eggs, one at a time, beating well after each one. Add vanilla. Bake at 325° for 45 minutes. Take out of the oven and turn oven to 400°. Spread sour cream topping over cake and return to the oven; bake 5 minutes. Cool and refrigerate.

Mary Fritz

MOIST CHOCOLATE CAKE

2 c. flour
2 c. sugar
2/3 c. cocoa
2 tsp. baking soda
1 tsp. baking powder
2 eggs
1 c. milk
1 c. oil
1 c. cooked coffee

No-Cook Icing:

1 stick real butter
3 Tbsp. flour
2/3 c. milk
1 tsp. vanilla
6 Tbsp. shortening
1 c. sugar

Mix ingredients for cake. Bake at 300° for 60 to 70 minutes. Top with No-Cook Icing when cake is cool.

Beat ingredients for icing at highest speed until fluffy.

Mrs. Lorraine Stetzler

GRANDMA'S BLACK CHOCOLATE CAKE

1 c. brown sugar
1 c. white sugar
1/2 c. butter
2 eggs
1 c. cocoa, mixed with boiling water to make a paste
1/2 c. sour milk
3 Tbsp. baking soda
2 c. flour
1 c. boiling water

Cream sugar and butter. Add beaten eggs; mix well. Add the cocoa mixture. Mix sour milk with baking soda; add flour and milk alternately. Add boiling water last. Bake at 350° for 35 to 40 minutes.

This is a very moist cake. It keeps well if you want to freeze it.

Mrs. Pauline Gernert

BANANA CUPCAKES

1 c. sugar
1/2 c. shortening
1 tsp. vanilla
2 eggs
2 1/4 c. sifted flour
1/2 tsp. baking soda
1/2 tsp. salt
2 1/2 tsp. baking powder
1 c. mashed bananas
1/4 c. buttermilk

Cream shortening and vanilla. Add sugar gradually, creaming until light. Add eggs, one at a time, beating well after each addition. Sift together dry ingredients and add alternately with mashed bananas and milk to the creamed mixture, beating well after each addition. Fill paper-lined cupcake pans 1/2 full. Bake at 375° for 20 minutes, or until done. Cool and frost.

Sharon Miller

CHEESECAKE CUPCAKES

12 vanilla wafers
2 eggs
1/2 c. sugar
4 (3 oz.) pkg. cream cheese
1/2 tsp. vanilla
1 can pie filling (cherry, blueberry or strawberry)

Place 1 vanilla wafer into each cupcake paper set into muffin pans. Beat together the cream cheese, eggs, sugar and vanilla. Fill each paper 2/3 full.

Bake at 350° for 15 minutes, before topping with pie filling. Cupcakes may fall slightly. Refrigerate at least 1 hour before serving.

Arlene N. Heffner

FUDGE SURPRISE CUPCAKES

1 (8 oz.) pkg. cream cheese
1 unbeaten egg
1/3 c. sugar
1 (6 oz.) pkg. chocolate chips
1 1/2 c. flour
1 c. sugar
1/4 c. cocoa
1 tsp. baking soda
1/2 tsp. salt
1 c. water
1/3 c. oil
1 Tbsp. vinegar
1 tsp. vanilla

Beat cream cheese, egg, 1/3 cup sugar and chocolate chips until creamy. Stir in chocolate chips last; set aside. In a bowl, mix the rest of the ingredients together and blend well. Fill 18 cupcake papers with the batter mixture, making it 1/3 full. Drop about 1 tablespoon of the cream cheese mixture into the batter. Bake at 350° for 30 to 35 minutes.

Donna Ebeling

SHOO-FLY CUPCAKES

3 c. flour
1 c. sugar
1/2 c. shortening
1/2 tsp. salt
1 c. molasses
1 1/2 c. boiling water
1 tsp. baking soda

Mix flour, sugar, shortening and salt; take out 1 cup for the top. Mix molasses and boiling water with the baking soda; combine with dry ingredients. Fill crinkle cups with liquid and top with crumbs. Bake at 350° for 25 minutes.

Debbie Schrump

SHOO-FLY CUPCAKES

Crumbs:

2 1/2 c. flour
1/2 c. shortening or butter and lard
1 1/2 c. brown sugar
1 tsp. baking powder

Liquid:

1 c. brown sugar
1 1/2 c. hot water
1 tsp. baking soda

Save enough crumbs for topping. Mix the remaining crumbs and liquid. Use paper liners or grease muffin tins. Recipe makes at least a dozen cupcakes. Fill tins about 2/3 full. Top with crumbs. Bake 10 minutes at 450°; reduce heat to 350° and bake another 20 minutes.

Addie Bower

SOUR CREAM CUPCAKES

1/2 c. butter
1 1/4 c. sugar
2 eggs
1 tsp. vanilla
2 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1 c. sour cream
1 tsp. baking soda

Cream butter, sugar, eggs and vanilla. Add flour, baking powder and salt. Last, add sour cream and baking soda. Bake at 350° for 20 to 25 minutes.

Mrs. Dorothy Kerschner

BANANA CUPCAKES

1 c. sugar
1/2 c. shortening
1 tsp. vanilla
2 eggs
2 1/4 c. flour
1/2 tsp. baking soda
1/2 tsp. salt
2 1/2 tsp. baking powder
1 c. mashed bananas
1/4 c. buttermilk

Cream shortening and vanilla. Add sugar gradually, creaming until light. Add eggs, one at a

time, beating well after each addition. Sift together dry ingredients and add alternately with mashed bananas and milk to the creamed mixture, beating well. Fill greased or paper-lined cupcake pans 1/2 full. Bake at 375° for 20 minutes, or until done. Cool and frost.

Lennia Hamsher

MICHIGAN ROCKS

1 1/2 c. light brown sugar
1 c. shortening (part butter)
4 eggs
2 c. nuts
1 lb. dates
3 c. flour
1 tsp. baking powder
1 tsp. cinnamon
1 tsp. vanilla

Combine ingredients. Drop in small teaspoons on baking sheet. Remove when light brown.

Sallie Greenawalt

BUCKEYES

1 1/2 c. peanut butter (12 oz. jar)
1 box confectioners sugar
1 stick margarine
1 (12 oz.) pkg. chocolate morsels

Mix peanut butter, sugar and margarine by hand and roll into small balls. Chill in the refrigerator for 1 hour, or until chilled. In a double boiler, melt chocolate chips together with 1/4 bar paraffin (a bit more doesn't hurt). Spear balls with a toothpick and dip into hot chocolate, leaving the top showing, like a buckeye. Place on wax paper. Store in the refrigerator until chilled.

Mrs. Pearl Huntzinger

CINNAMON FLOP

1 c. sugar
2 Tbsp. melted butter
1 c. milk
2 c. flour
2 tsp. baking powder
1/2 tsp. salt

Mix all ingredients together. Divide into 2 shallow baking pans. Cover with brown sugar and cinnamon. Dot with butter. Bake at 350° for 15 to 20 minutes. Serve warm, if desired.

Florence Borrell

SNICKERDOODLES

1 c. shortening (part butter)
1 1/2 c. sugar
2 eggs
2 3/4 c. flour
2 tsp. cream of tartar
1 tsp. baking soda
1/2 tsp. salt
2 Tbsp. sugar
2 tsp. cinnamon

Mix shortening, 1 1/2 cups sugar and eggs thoroughly. Blend flour, cream of tartar, baking soda and salt. Stir in. Shape dough into 1-inch balls. Roll in mixture of the cinnamon and 2 tablespoons sugar. Place 2 inches apart on ungreased cookie sheet. Bake at 375° for 8 to 10 minutes. These cookies puff up at first, then flatten out.

Edna Harring

MINNESOTA MAILMAN COOKIES

1 c. shortening
2 c. brown sugar
3 eggs, well beaten
1 tsp. baking soda in 2 Tbsp. warm water
1 c. dry oatmeal
1 c. coconut
1 c. raisins
1/2 c. nuts
2 1/2 c. flour (more or less)
1/2 c. chocolate chips

Cream shortening, sugar and eggs; beat well. Add the remaining ingredients and mix well. Drop from teaspoon onto ungreased cookie sheet. Bake at 350° until golden brown.

Ruth Angstadt

APRICOT BARS

1 1/4 c. quick oats
2 c. flour
1 c. brown sugar
1/2 lb. butter, melted
1 tsp. baking soda
1/2 tsp. salt

Combine the previous ingredients. Put in 13 x 9-inch pan and pat lightly. Reserve 1 1/2 cups for topping.

Filling:

1 (11 oz.) pkg. dried apricots
2 c. water
1 c. granulated sugar

Cook apricots until soft. Add the sugar and cook until jam-like consistency. Cool and pour over crumbs; top with the reserved crumbs. Bake at 350° for 35 minutes.

Thelma Hamm

DATE OATMEAL COOKIES

3/4 c. shortening
1 c. sugar
2 eggs
1 Tbsp. milk
1 tsp. vanilla
2 c. flour
3/4 tsp. baking soda
1 tsp. salt
2 c. quick-cooking oatmeal
1 1/2 c. cut-up, pitted dates
3/4 c. chopped nuts

Mix the above ingredients. Drop by teaspoon onto a cookie sheet. Bake at 350° for about 10 to 12 minutes.

Myrle Seip

RASPBERRY SNOW BARS

3/4 c. shortening
1/4 c. sugar
1/4 tsp. salt
1/4 tsp. almond flavoring
2 eggs, separated
1 1/2 c. flour
1 c. raspberry preserves
1/2 c. sugar

Cream shortening, salt and 1/4 cup sugar until fluffy. Blend in almond flavoring and egg yolks. Mix in flour. Pat dough into ungreased 13 x 9 x 2-inch pan. Bake 15 minutes at 350°. Spread hot crust with preserves. Beat egg whites until foamy. Gradually beat in 1/2 cup sugar until stiff peaks form. Spread over preserves. Bake 25 minutes at 350°. Cool completely on rack. Cut into 2 dozen bars.

Eleanor Whitaker

KIFFLES

3 c. flour
1/2 lb. butter
3 egg yolks
3 tsp. baking powder
1/2 pt. sour cream
1 large jar nut filling

With a fork, beat the yolks with the sour cream. Add butter, flour and baking powder. Knead dough very thoroughly. Divide in 6 parts. Chill dough. Take out one piece of dough at a time. Roll out on lots of powdered sugar and roll as thin as you can. Cut into 2-inch squares. Use nut filling or any other pastry filling. Drop about 1/2 teaspoon onto middle of dough square. Bring 2 opposite corners to center and press on dough or roll from 1 corner to the opposite corner for crescent shape. Bake at 350° for 10 minutes.

Eleanor Whitaker

COLOR COOKIES

1/2 c. shortening
1/2 c. brown sugar
1/4 c. granulated sugar
1/2 tsp. vanilla
1/4 tsp. water
1 egg
1 1/4 c. flour
1/2 tsp. baking soda
1/2 tsp. salt
3/4 c. M&M's candies

Blend shortening and sugars. Beat in vanilla, water and egg. Add the dry ingredients to the sugar and egg mixture. Mix well. Stir in the M&M's candies. Drop from teaspoon onto an ungreased cookie sheet. Bake at 375° for about 10 to 12 minutes.

Makes about 3 dozen cookies. For more cookies, double the recipe.

Eleanor Whitaker

CHOCOLATE CHIP COOKIES

1 c. butter
3/4 c. brown sugar
3/4 c. white sugar
2 eggs, slightly beaten
1 tsp. salt
1 tsp. baking soda in 1 Tbsp. hot water
2 1/4 c. flour
1 c. chopped nuts
2 tsp. vanilla
1 (12 oz.) pkg. semi-sweet chocolate chips

Cream butter. Beat in the brown and white sugars until light and smooth. Add the remaining ingredients; mix well. Drop rounded teaspoonfuls of batter onto ungreased cookie sheet. Bake 8 to 12 minutes at 375°.

Esther Mastauskas

MAGIC COOKIE BARS

1/2 c. butter
1 1/2 c. graham cracker crumbs
1 can Eagle Brand sweetened condensed milk
1 (6 oz.) pkg. semi-sweet chocolate pieces
3 1/2 oz. flaked coconut
1 c. chopped walnuts or pecans

In 13 x 9-inch baking pan, melt butter; sprinkle with graham cracker crumbs. Put sweetened condensed milk evenly over crumbs. Sprinkle with semi-sweet chocolate pieces, then with coconut, then with chopped nuts. Press down gently. Bake at 350° (325° for glass dish) for 25 to 30 minutes, until lightly browned. Cool thoroughly before cutting into bars.

Makes 24 bars.

Sharon Danenhower
Sharon Weidman

RANGER COOKIES

1/2 c. butter
1/2 c. sugar
1/2 c. brown sugar
1 egg, beaten
2 tsp. milk
1/2 tsp. vanilla
1 c. flour
1/4 tsp. baking soda
1 c. oatmeal
1 c. corn or wheat flakes
1/2 c. coconut

Cream butter and sugar. Add egg, milk and vanilla; beat until creamy. Add sifted dry ingredients, oatmeal, flakes and coconut; mix well. Drop by small teaspoons onto cookie sheet. Press with fork dipped in cold water. Bake at 350° for 12-14 minutes.

Elda Gansinger

PEANUT BUTTER COOKIES

1 c. butter
2 c. sugar
2 eggs
1 tsp. vanilla
1 c. peanut butter
3 c. flour
2 tsp. baking soda
1/2 tsp. salt

Beat butter, sugar, eggs and vanilla. Beat in peanut butter. Sift flour, baking soda and salt. Add to the peanut butter mixture. Make small balls and press down with fork. Bake at 350° for 8 to 10 minutes.

Kay Snyder

NUT DROP COOKIES

1 c. butter
1 c. sugar
1/2 c. brown sugar
2 eggs
2 c. flour
1/2 tsp. baking soda
1 c. ground or chopped nuts

Cream butter and sugar; add eggs and nuts, then the flour and baking soda. Drop batter by teaspoon on cookie sheet. Bake at 325° to 350°. Place nuts on top of cookies before baking.

Myrle Seip

NO-BAKE CHINESE NOODLE COOKIES

2 (6 oz.) pkg. chocolate morsels
1 c. peanut butter
2 small cans Chinese noodles
1 c. miniature marshmallows
1/2 c. chopped nuts

Melt chocolate and peanut butter in double boiler. Pour over marshmallows, noodles and nuts. Toss until noodles are covered. Drop onto waxed paper. Cool and store in cool place.

Chris Gernert

SUGAR COOKIES

3 c. confectioners sugar
2 c. butter
2 eggs
2 tsp. vanilla
1 tsp. almond flavoring
5 c. flour
2 tsp. cream of tartar
2 tsp. baking soda

Cream sugar and butter; add eggs and flavorings. Mix thoroughly. Stir in dry ingredients. Refrigerate overnight or 3 hours. Roll out and use cookie cutters. Bake at 350° for 7 to 8 minutes.

Mary Fritz

CHOCOLATE REVEL BARS

3 c. quick-cooking oats
2 1/2 c. flour
1 tsp. baking soda
1 c. butter or margarine
2 c. packed brown sugar
2 eggs
4 tsp. vanilla
1 1/2 c. semi-sweet chocolate pieces
1 (14 oz.) can Eagle Brand milk
2 Tbsp. butter or margarine
1/2 c. chopped nuts (optional)

Combine oats, flour, soda and 1 teaspoon salt. Beat 1 cup butter 30 seconds. Add brown sugar; beat until fluffy. Add eggs and 2 teaspoons of the vanilla; beat well. Add dry ingredients; beat until well blended. Heat together chocolate pieces, Eagle Brand milk, 2 tablespoons butter and 1/2 teaspoon salt over low heat, stirring until smooth. Remove from heat. Stir in nuts (if desired) and 2 teaspoons vanilla.

Pat 2/3 of the oat mixture in bottom of ungreased 15 x 10 x 1-inch baking pan (jelly roll pan). Spread the chocolate mixture atop. Dot with the remaining oat mixture. Bake at 350° for 25 minutes. Cool; cut.

Makes 6 dozen.

Diane L. Miller

HAWAIIAN DROP COOKIES

2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1/3 c. shortening

1 1/4 c. sugar
1/2 tsp. vanilla
1 egg
3/4 c. drained, crushed pineapple
1/2 c. shredded coconut

Mix all ingredients. Drop by teaspoon onto baking sheet. Bake at 325° for 20 minutes.

Carol Snyder

COCONUT COOKIES

2 c. sugar
1 c. butter
1 c. shortening
3 c. flour
1 c. fine coconut
1 tsp. baking soda
1 tsp. vanilla

Cream butter, shortening, sugar and vanilla. Sift flour and baking soda. Combine the creamy mixture, flour mixture and coconut. Knead together. Roll into rolls and put into the refrigerator for at least 3 hours. Slice 1/4 inch thick. Bake at 350° for 10 to 12 minutes. Dip in powdered sugar while warm.

Makes 5 to 6 dozen.

Sandra Hemsley

CHOCOLATE 'N OAT BARS

1 c. flour
1 c. quick-cooking oats
3/4 c. firmly packed brown sugar
1/2 c. butter, softened
1 c. chopped nuts
1 (6 oz.) pkg. semi-sweet chocolate morsels
1 can sweetened condensed milk

In bowl, combine flour, oats, brown sugar and butter; mix well. Reserving 1/2 cup, press the remaining oat mixture on bottom of 13 x 9-inch baking pan. Bake at 350° for 10 minutes. Pour sweetened condensed milk evenly over crust. Sprinkle with nuts and semi-sweet morsels. Top with the remaining oat mixture; press down. Bake 25 to 30 minutes, or until lightly browned. Cool.

Sharon Weidman

TRUFFLES

1 (8 oz.) pkg. cream cheese
5 oz. baking chocolate (liquid pkg.)
1 lb. confectioners sugar
1 tsp. vanilla

Soften cream cheese and beat. Add confectioners sugar until blended. Add chocolate and vanilla. Set in the refrigerator for 2 hours. Roll into little balls. Roll in nuts, powdered sugar or toasted coconut.

Sharon Weidman

BOSTON DROP COOKIES

1 c. shortening
1/2 tsp. salt (if lard is used)
2 c. brown sugar
3 eggs
1 tsp. baking soda in a little hot water
1 tsp. cinnamon
1 tsp. cloves
3 c. flour
2 c. raisins, soaked in water 1/2 hour
3/4 c. nuts

Cream shortening, gradually adding sugar. Add eggs, beating after each addition. Add baking soda, cinnamon, cloves, flour, raisins and nuts. Mix well. Drop on greased cookie sheet 1 1/2 inches apart. Bake at 400° for 10 to 15 minutes.

Grace E. DeLong

QUICK CREAMY ICING

1 stick margarine (must be margarine)
6 Tbsp. shortening
3 Tbsp. flour
1 c. granulated sugar
2/3 c. milk
1 tsp. vanilla

Beat all ingredients in mixer until it looks like whipped cream. Do not underbeat. Overbeating will not harm. It keeps indefinitely in the refrigerator.

Arlene N. Heffner

PEANUT BUTTER AND JELLY CRISPS

3/4 c. creamy peanut butter
4 c. miniature marshmallows or 40 marshmallows
1/3 c. margarine
5 c. Rice Krispies
3/4 c. grape jelly

Melt peanut butter and margarine in large saucepan over low heat. Add marshmallows and stir until melted and well blended. Remove from heat. Add cereal. Stir until well coated. Press half of the mixture in baking dish, 11 3/4 x 7 1/2 inches. Spread with jelly, then with the remaining cereal mixture, pressing gently. Chill. Cut into squares.

Violet Solt

CHOW MEIN CANDY

1 (6 oz.) pkg. butterscotch morsels
1/2 c. peanut butter
1 (3 oz.) can chow mein noodles
2 c. miniature marshmallows

Melt morsels over hot water, using a double boiler. Add peanut butter and melt. Combine noodles and marshmallows in a mixing bowl. Add the melted mixture to the dry mixture and stir. Pour into an 8-inch square pan, which has been greased with butter. Refrigerate until firm, then cut into pieces.

Evelyn Moyer

NORMA'S FANTASY FUDGE

3 c. sugar
3/4 c. margarine
2/3 c. evaporated milk
1 (7 oz.) jar Marshmallow Creme
1 c. chopped nuts
1 tsp. vanilla
1 (12 oz.) pkg. semi-sweet chocolate pieces

Combine sugar, margarine and milk. Bring to a rolling boil, stirring constantly. Boil 5 minutes over medium heat, stirring constantly. Mixture scorches easily. Remove from heat. Stir in chocolate pieces until melted. Add Marshmallow Creme, nuts and

vanilla. Beat until well blended. Pour into a greased 13 x 9-inch pan; cool. Cut in squares.

Eleanor Whitaker

PEANUT BUTTER FUDGE

2 c. sugar
1 c. milk
1 pt. Marshmallow Creme
1 pt. peanut butter

Combine sugar and milk; cook until it forms a soft ball. Remove from heat and add the Marshmallow Creme and peanut butter. Mix well and pour into a greased pan.

Elda Herber

CREAM CHEESE ICING

1 (8 oz.) pkg. cream cheese
1/2 c. margarine
1 box confectioners sugar
1 tsp. vanilla

Mix ingredients together and beat well.

Mrs. Dorothy Kerschner

EASY NO-BAKE CANDY-COOKIES

1/2 c. butter
2 c. sugar
1/8 tsp. salt
2 Tbsp. cocoa
1/2 c. cold milk
1/2 c. peanut butter
2 c. quick oats

Melt butter in 1 1/2-quart saucepan. Stir in sugar, salt, cocoa and milk. Bring to a boil and boil exactly 2 minutes. Remove from heat and stir in peanut butter, then oats. Mix thoroughly and drop by rounded teaspoonfuls onto waxed paper. Cool, then refrigerate. Store in airtight container. Yield: 56.

Donna Ebeling

BROIL-ON COCONUT TOPPING

2 2/3 c. coconut
1 c. firmly packed brown sugar
1/2 c. butter
1/2 c. milk
2 tsp. vanilla

Combine coconut, sugar, butter, milk and vanilla in bowl. Spread on warm or cold cake in pan. Place in preheated broiler and broil 2 to 3 minutes, or until topping is lightly browned.

Sharon Weidman

TANDY CAKE

4 eggs
2 c. sugar
1 c. milk
1 tsp. vanilla
2 c. flour
2 tsp. baking powder
1/4 tsp. salt
1 c. peanut butter
8 oz. sweet chocolate, melted, or chocolate frosting

Beat eggs with electric mixer; gradually add sugar while beating. Add milk and vanilla. Blend dry ingredients together and carefully fold into the egg mixture by hand. Blend well. Pour into greased 13 x 5-inch jelly roll pan. Bake at 350° for 15 to 20 minutes. Spread peanut butter over hot cake. Allow to cool; cover with melted chocolate or your favorite frosting.

Donna Ebeling

PEANUT CLUSTERS

1 (12 oz.) pkg. semi-sweet chocolate morsels
2 c. oven-toasted rice cereal
1 c. peanuts
1 can Eagle Brand sweetened condensed milk

Melt morsels over boiling water. Stir in sweetened condensed milk. Remove from heat. Stir in cereal and peanuts. Drop by teaspoon onto waxed paper-lined baking sheets. Chill 2 hours. Store at room temperature in loosely covered container.

LuAnn Snyder

HOLIDAY WREATHS

1 1/3 c. butter or margarine, softened
3/4 c. sugar
1/4 tsp. salt
1 egg, separated
2 3/4 c. flour

1/4 c. green sugar crystals
glace cherries
1/4 tsp. nutmeg
1/8 tsp. almond flavoring
1/4 c. brandy

In small mixer bowl, with electric mixer at medium speed, cream butter or margarine and sugar. Blend in nutmeg, salt and almond flavoring. Beat in egg yolk and brandy until light and fluffy. Gradually add flour until blended. Divide dough into 3 pieces. Wrap each well and chill 1 to 2 hours. Work with 1 piece of dough at a time.

Roll 1 tablespoon dough on floured surface into a 5-inch rope. Place on greased cookie sheet and form into ring. Brush with beaten egg white. Sprinkle with green sugar. Decorate with 2 slivers of glace cherry to form a bow. Repeat procedure with the remaining dough. Bake at 325° for 8 to 12 minutes, or until barely set. Makes 48 to 60 cookies.

Evelyn Moyer

** EXTRA RECIPES **

Desserts

Substitutions

1 c. whole milk	½ c. evaporated milk and ½ c. water ½ c. condensed milk and ½ c. water (reduce sugar in recipe) 4 T. powdered milk and 1 c. water. 4 T. nonfat dry milk plus 2 t. shortening and 1 c. water
1 c. sour milk	1 c. sweet milk and 1 T lemon juice or vinegar 1 c. sweet milk mixed with 1 T. lemon juice or 1 T. vinegar or 1 ¾ t. cream of tartar
1 c. sweet milk	1 c. sour milk or buttermilk plus ½ t. baking soda
1 c. sour, heavy cream (for sour milk recipe)	⅓ c. butter and ⅔ c. milk
1 c. sour, thin cream (for sour milk recipe)	3 T. butter and ¾ c. milk
1 c. butter or margarine (for shortening)	4/5 c. bacon fat (clarified), increase liquid in recipe ¼ c. ⅔ c. chicken fat (clarified), increase liquid in recipe ¼ c.) 7/8 c. cottonseed, corn, nut oil (solid or liquid) 7/8 c. lard and salt ½ c. suet and salt (increase liquid in recipe ¼ c.)
1 1-oz. square unsweetened chocolate	3 T cocoa plus ½ T. shortening
1 T. cornstarch (for thickening)	2 T. flour (approx.)
1 T. flour (for thickening)	½ to ⅔ T. cornstarch or 1 T. minute tapioca or 1 whole egg, 2 egg whites or 2 egg yolks
1 c. sifted cake flour	1 c. minus 2 T. sifted all-purpose flour
1 c. sifted all-purpose flour	1 c. plus 2 T. sifted cake flour
1 whole egg	2 egg yolks, plus 1 T. water (in cookies, etc.) or 2 eggs yolks (in custards, etc.)
1 c. canned tomatoes	1 ⅓ c. cut-up fresh tomatoes, simmered 10 min.
1 c. molasses	1 c. honey
1 c. honey	¾ c. sugar plus ¼ c. liquid
1 c. granulated sugar	1 ⅓ c. brown sugar or 1 ½ c. powdered sugar
1 t. baking powder	¼ t. baking soda plus ½ t. cream of tartar

1 lb. cornmeal	3 cups
1 lb. cornstarch	3 cups
1 lemon rind	1 Tbsp. grated
3-4 med. oranges	1 cup
1 orange rind	2 Tbsp. grated
23 soda crackers	1 cup crumbs
15 graham crackers	1 cup crumbs

Sizes of Cans

No. 1 can	1 ½ cupfuls used for baked beans, meats, soups, fruits, vegetables.
No. 1 (tall)	2 cupfuls
No. 2 can	2 ½ cupfuls used for beans, peas and corn.
No. 2 ½ can	3 ½ cupfuls used for tomatoes, spinach, beets and pumpkin.
No. 3 can	4 cupfuls
No. 10 can	1 gallon used for both fruits and vegetables.
No. 5 can	7 cupfuls (almost ½ gallon) used for fruit juice.

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RICE PUDDING

7 Tbsp. uncooked rice
7 Tbsp. sugar
1 tsp. vanilla
1 large can evaporated milk
cinnamon

Pour milk into quart container and fill with water to equal 1 quart liquid. Pour into casserole and mix all ingredients. Sprinkle cinnamon over the mixture. Bake at 375° for 1 hour.

Sharon Weidman

MUD PIE

1/2 pkg. Nabisco chocolate wafers
1/2 stick butter, melted
1 gal. coffee ice cream
1 1/2 c. fudge sauce

Crush wafers and add butter; mix well. Press into 9-inch pie plate. Cover with soft coffee ice cream. Put into the freezer until ice cream is firm. Top with cold fudge sauce. It helps to place sauce in the freezer for a time to make spreading easier. Store pie in the freezer about 10 hours before serving. Top with whipped cream and slivered almonds before serving.

Evelyn K. Moyer

EGGNOG JELLO MOLD

1 (3 oz.) pkg. lemon jello
1/4 c. cold water
1 c. boiling water
3/4 c. canned eggnog
1 can mandarin oranges
1 can pear halves
1 (3 oz.) pkg. cherry or raspberry jello
1 c. boiling water

Dissolve lemon jello in 1 cup boiling water. Add cold water and measure 3/4 cup gelatin and eggnog. Pour into 6-cup ring mold. Chill until set. Drain fruit. Measure syrup to make 3/4 cup. Dice pears. Dissolve cherry jello in 1 cup boiling water. Add pear juice and the remaining lemon jello. Chill

until thickened. Add pears and spoon into mold over the eggnog gelatin. Arrange orange sections in gelatin near edge of mold, pressing down lightly. Chill until firm, about 4 hours.

Ivy Solt

FROZEN CHOCOLATE CHEESE CAKE

1 1/4 c. chocolate wafer cookie crumbs
1/4 c. sugar
1/4 c. margarine
1 (8 oz.) pkg. cream cheese
1 (14 oz.) can Eagle Brand sweetened condensed milk
2/3 c. chocolate syrup
1 tsp. hot water
1 c. whipped cream

In small bowl, combine crumbs, sugar and margarine. In buttered 9-inch spring-form pan or 9 x 13-inch baking dish, pat crumbs firmly on bottom and up sides of pan; chill. In large mixing bowl, beat cheese until fluffy. Add condensed milk and chocolate syrup. Fold in whipped cream. Pour into prepared pan. Cover; freeze 6 hours, or until firm. Garnish with additional chocolate crumbs, if desired. Return leftovers to the freezer.

Mrs. Pamela A. Sonon

ORANGE DESSERT SAUCE

1 (3 oz.) pkg. cream cheese, softened
2 Tbsp. sugar
1/2 c. sour cream
1/2 c. chopped orange sections

Combine cream cheese and sugar, mixing until well blended. Stir in the remaining ingredients. Chill. Serve over pound cake or sponge cake slices.

Makes 1 1/3 cups.

Myrle Seip

RASPBERRY COBBLER

1/4 c. butter
3/4 c. milk
1/2 c. sugar
1 c. flour
1 1/2 tsp. baking powder
2 c. fruit, coated with sugar

Melt butter in shallow baking dish. Mix flour, sugar and baking powder; pour over butter. Do not stir. Sprinkle berries over batter; do not stir. Bake at 350°.

Kay Snyder

RHUBARB DELIGHT

2 1/2 c. rhubarb
2 Tbsp. water
2 Tbsp. sugar
1 pkg. red jello

Cut rhubarb in 1/2-inch chunks. Cook in water. Add sugar; cook until rhubarb is done. Add red jello. Stir it up and refrigerate before serving. Serves 4.

Eleanor Whitaker

STRAWBERRY CREAM SQUARES

2 (3 oz.) pkg. strawberry gelatin
2 c. boiling water
2 (10 oz.) pkg. frozen strawberries
1 (15 oz.) can crushed pineapple and juice
3 large bananas, diced
1 c. sour cream

Dissolve strawberry gelatin in boiling water. Add frozen strawberries; stir until thawed. Add pineapple and juice and bananas; stir. Pour half of the mixture in pan, 7 1/2 x 11 inches. Chill until firm. Spread evenly with sour cream. Pour the remaining gelatin on top and chill. (Can be used as a dessert or salad.)

Mary Fritz

PEACHES AND CREAM

3/4 c. flour
1/2 tsp. salt
1 egg
1 tsp. baking powder
3 Tbsp. soft margarine
1/2 c. milk
1 large pkg. vanilla instant pudding

Grease bottom and sides of a 9- or 10-inch pan. Beat all of the above together for 2 minutes and pour in pie pan. Line pie pan and push up along sides.

1 can peaches, drained (save the juice)
1 (8 oz.) pkg. cream cheese
1/2 c. sugar
3 Tbsp. juice

Combine the cream cheese, sugar and juice; beat for 2 minutes. Arrange peaches on top of the batter. Take the cream cheese mixture and spoon over peaches, to within an inch of sides of pan. Sprinkle with mixture of:

1 Tbsp. sugar
1/2 tsp. cinnamon

Bake at 350° for 30 minutes.

Doris Bortz

JELLO FINGERS

First Layer:

1 large pkg. strawberry jello
2 c. boiling water

Grease a 13 x 9-inch pan. Dissolve strawberry jello in boiling water. Put in pan; set in the refrigerator for 30 to 40 minutes.

Second Layer:

1 1/2 envelopes unflavored Knox gelatine
1/2 c. cold water
1/2 pt. heavy cream
1/2 c. sugar
1/2 pt. sour cream
1 tsp. vanilla

Dissolve in pan the Knox gelatine in the cold water; set aside. Put heavy cream and sugar in heavy saucepan. Add unflavored gelatine and bring to a boil. Remove from heat; add sour cream and vanilla. Mix until smooth. Cool slightly and pour over the first layer. Set 30 to 40 minutes in the refrigerator.

Third Layer: Do the same as for the first layer, using lime jello. Pour over the second layer. (You can use another flavor of jello, if you desire.)

Lillian Snyder

MOCHA WHIPPED CREAM DESSERT

2 Tbsp. cocoa
2 Tbsp. confectioners sugar
1 Tbsp. instant coffee
1 c. heavy whipping cream

Add cocoa, confectioners sugar and instant coffee to the heavy whipping cream. Stir to combine. Chill 30 minutes. Whip until stiff peaks form.

Makes 2 cups.

Lori Whitaker

CREAM PUFFS

Cream Puffs:

1/2 c. water
1/4 c. margarine
1/2 c. flour
2 eggs

Cream Filling:

1/3 c. sugar
2 Tbsp. cornstarch
2 c. milk
2 egg yolks, slightly beaten
2 Tbsp. margarine
2 tsp. vanilla

Heat oven to 400°. Heat water and margarine to a rolling boil in saucepan; stir in flour. Stir vigorously over low heat until mixture forms a ball, about 1 minute. Remove from heat. Beat in eggs, all at once; continue beating until smooth. Drop dough by scant 1/4 cupfuls about 3 inches apart onto ungreased cookie sheet. Bake until puffed and golden brown, 35 to 40 minutes. Cool away from draft. Cut off tops; pull out any filaments of soft dough. Fill puffs with Cream Filling; replace tops. Dust with powdered sugar. Refrigerate until serving time.

For filling, mix sugar and cornstarch in 2-quart saucepan. Stir in milk gradually. Cook over medium heat, stirring constantly, until the mixture thickens and boils. Boil and stir 1 minute. Stir at least half of the mixture gradually into egg yolks. Blend into the hot mixture. Boil and stir 1 minute. Remove from heat. Stir in margarine and vanilla; cool. Fill into Cream Puffs.

Sandra Hemsley

CREAM PUFFS OR ECLAIRS

Cream Puffs or Eclairs:

1 c. water
1/2 c. butter
1 tsp. sugar
1 c. sifted flour
4 large eggs

Custard Filling:

3/4 c. sifted flour
1 c. sugar
3 c. milk
4 large eggs
1 Tbsp. butter
1 Tbsp. vanilla

Preheat oven to 400°. Bring water, margarine and sugar to a full rolling boil in a large saucepan. Add flour all at once. Stir vigorously with wooden spoon and cook about 1 minute, or until mixture forms a thick, smooth ball that leaves sides of pan clean. Remove from heat; cool slightly. Add eggs, one at a time, beating vigorously after each addition, until paste is shiny and smooth and breaks away in strands.

For Cream Puffs, drop dough by tablespoon 3 inches apart on ungreased cookie sheets.

For Eclairs, shape with spatula into 4 x 1 1/2-inch strips. Bake until golden brown. Cool on wire rack.

Custard Filling: Combine flour and sugar in medium saucepan; stir in milk. Bring to boiling, stirring constantly over low heat, until mixture bubbles. Cook, stirring 3 to 4 minutes, until mixture is thick. Remove from heat. Beat eggs lightly in medium-sized bowl. Beat in 1 cup of the hot milk mixture. Return egg mixture to saucepan. Cook, stirring constantly, over medium heat 1 to 2 minutes until thickened. Do not boil. Add butter and vanilla. Pour into bowl. Refrigerate with wax paper directly on surface for 2 hours.

To fill Cream Puffs, cut tops off puffs. Remove some soft dough in the center. Fill each with 1/4 cup custard. Replace tops.

To fill Eclairs, do the same as for cream puffs.

Glaze for Eclairs:

1 (6 oz.) pkg. semi-sweet chocolate morsels
1 Tbsp. vegetable shortening

Melt in small bowl. Set over hot water to melt. Let cool 2 minutes. Spoon over eclairs. Serve at once or refrigerate.

Sharon Weidman

WHIPPED TOPPING DESSERT

1 (16 oz.) carton Cool Whip
1 (16 oz.) carton cottage cheese
1 can crushed pineapple
1 small pkg. lime jello

Mix together the Cool Whip and cottage cheese, then blend in crushed pineapple and lime jello. Let it chill in the refrigerator a few hours before serving.

You can use any other fruit and jello that you prefer, such as strawberries and strawberry jello, etc.

Chris Gernert

CRACKER PUDDING

1 qt. sweet milk
1 c. cracker crumbs (crushed soda crackers)
1/2 c. coconut (optional)
1/2 tsp. salt
1 c. sugar
2 egg yolks
1 tsp. vanilla
2 egg whites
4 Tbsp. sugar

Mix together the first 5 ingredients and scald. Pour about a cup of this hot milk mixture over the egg yolks. Blend egg yolks and hot milk together before returning in the hot mixture. Cook until thick. Add vanilla. Pour into a baking dish and cover with meringue.

To make meringue, fold the sugar into the beaten egg whites and beat until it stands in peaks. Pile on pudding and brown in medium oven for 15 minutes.

Note: No one but the Pennsylvania Dutch would think of making a dessert pudding with crackers!

Mrs. Kathryn Burkhart

HOMEMADE ICE CREAM

1/2 pt. table cream
1 pt. half and half
1 3/4 c. sugar
3 eggs
1 qt. milk
1 1/2 Tbsp. vanilla

Makes 4 quarts.

Arlene N. Heffner

PINEAPPLE CREAM DESSERT

1 1/2 c. sugar
1/3 c. flour
2 egg yolks
2 c. milk
1 tsp. vanilla
1 tsp. lemon juice
dash of salt

Pineapple Mixture:

2 egg whites
1/2 c. sugar
3/4 c. crushed pineapple

Blend sugar with flour; add egg yolks and milk. Stir constantly and cook until thick and creamy. Add vanilla, lemon juice and salt. Cool slightly before adding the Pineapple Mixture.

Beat whites until stiff. Add sugar and beat until creamy. Add pineapple. Fold into the cooked mixture. Chill and serve.

Diane L. Miller

PINEAPPLE PARFAIT DESSERT

2 c. sour cream
1 (20 oz.) can crushed pineapple, drained well
1 can Eagle Brand sweetened condensed milk
1/4 c. ReaLemon juice
1 c. chopped pecans
maraschino cherries

Combine sour cream, pineapple, sweetened condensed milk and lemon juice. Mix well. Layer with nuts in parfait glasses. Garnish with cherries. Chill. Refrigerate any leftovers.

LuAnn Snyder

BANANA SPLIT DESSERT

2 c. crushed graham crackers
6 Tbsp. butter or margarine
2 c. confectioners sugar
1 stick butter or margarine, softened
2 eggs
3-4 bananas, cut up
1 can crushed pineapple, well drained
2 c. whipped cream or nondairy whipped topping
nuts or diced cherries

Melt the 6 tablespoons butter or margarine in saucepan over low heat. Combine with the crushed graham crackers and spread in bottom of 9 x 13-inch pan. Beat together the confectioners sugar, 1 stick butter or margarine and eggs. Add bananas, pineapple and whipped cream. Spread the mixture over the crumb layer. Sprinkle with nuts or diced cherries. Chill overnight.

Evelyn K. Moyer

RHUBARB MERINGUE DESSERT

1/2 c. margarine, softened
1 c. flour
1 Tbsp. sugar
3 eggs, separated
1 c. sugar
2 Tbsp. flour
1/2 c. half and half
2 1/2 c. rhubarb, cut up
1/4 tsp. salt
1/3 c. sugar
1 tsp. vanilla
1/4 c. flaked coconut

Heat oven to 350°. Mix margarine, 1 cup flour and 1 tablespoon sugar. Press in ungreased baking pan, 9 x 9 x 2 inches. Bake 10 minutes. Mix egg yolks, 1 cup sugar, 2 tablespoons flour, salt and half and half. Stir in rhubarb. Pour over the baked layer. Bake 45 minutes. Beat egg whites until foamy; beat in 1/3 cup sugar, 1 tablespoon at a time. Continue until stiff and glossy. Do not underbeat. Beat in vanilla. Spread over the rhubarb mixture. Sprinkle with coconut. Bake until light brown.

Violet Solt

PRETZEL SALAD

2 c. crushed pretzels (unsalted)
3/4 c. melted butter
2 tsp. sugar
8 oz. cream cheese
1 c. sugar
9 oz. Cool Whip
1 (6 oz.) pkg. strawberry jello (or your choice)

Mix together pretzels and butter plus 2 teaspoons sugar. Put in 9 x 13-inch greased pan. Bake for 8 minutes at 400°; let cool. Take the cream cheese; beat with 1 cup sugar until smooth. Fold in Cool Whip. Spread the mixture over crust. Mix the jello with 2 cups (only) boiling water. Let jello set in the refrigerator until it starts to gel, then put on top of filling and chill.

Sharon Wagner

JELLO AND RHUBARB

2 c. rhubarb
1 c. water
3/4 c. granulated sugar
1 small pkg. strawberry jello
1 small can crushed pineapple, slightly drained

Cook rhubarb, water and sugar together until soft. Add jello and crushed pineapple. Chill.

Isabel Kistler

CHOCOLATE MINT SQUARES

1 c. sugar
1 c. flour
1/2 tsp. salt
1/2 c. butter
4 beaten eggs
1 tsp. vanilla
16 oz. chocolate syrup
2 c. powdered sugar
1/2 c. butter
2 Tbsp. creme de menthe
6 oz. semi-sweet chocolate bits
6 Tbsp. butter

Mix sugar, flour, salt, butter, eggs, vanilla and chocolate syrup together; pour into greased 9 x 13-inch pan. Bake at 350° for 25-30 minutes. Cake will be brownie height. Cool in pan.

Mix powdered sugar, butter and creme de menthe; spread on cake.

Melt chocolate chips and butter; refrigerate for 20 minutes, then spread over the mint layer. Refrigerate before cutting. Cut into small squares.

Connie Merkel

C.M.P. DESSERT
(Chocolate, Marshmallow, Peanut)

Crust:

1 c. flour
1 stick margarine
3/4 c. chopped peanuts

Filling:

1/4 c. peanut butter
8 oz. cream cheese
1 c. confectioners sugar
1 large carton Cool Whip
1 large pkg. vanilla instant pudding
1 large pkg. chocolate instant pudding
4 c. milk

For crust, mix together and press in a 9 x 13 x 2-inch pan. Bake at 350° for 20 minutes; cool. For a bit thicker crust, you can use 1 1/2 times the recipe.

Cream together peanut butter, cream cheese, confectioners sugar and half of the Cool Whip. Spread mixture over crust. Beat together vanilla pudding and 2 cups milk. Spread on top of the cream cheese mixture. Beat together chocolate pudding and 2 cups milk. Spread on top of the vanilla pudding. Spread the other half of the Cool Whip over the chocolate pudding. Top with chopped peanuts and maraschino cherries.

Mrs. Audrey Kunkle

APPLE CRISP

6 c. sliced apples
1 c. flour
1 c. sugar
1 tsp. baking powder
3/4 tsp. salt
1 egg
1/3 c. melted shortening
1/2 tsp. cinnamon

Place apple slices in a greased 6 x 10-inch baking dish. Mix flour, sugar, baking powder, salt and egg together with a fork until crumbly. Sprinkle over the apples. Pour melted shortening over all. Sprinkle with cinnamon. Bake at 350° for 30 to 40 minutes. Serve warm with cream or milk.

Makes 8 servings.

Eleanor Whitaker

APPLE DUMPLINGS

1 recipe pie crust
1/4 tsp. nutmeg
3 Tbsp. butter (soft)
3 Tbsp. sugar
1 Tbsp. raisins
1 Tbsp. chopped walnuts
3/4 tsp. cinnamon
4 medium baking apples
1/2 c. maple syrup

Prepare pie crust. Combine butter, sugar, raisins, walnuts, cinnamon and nutmeg. Pare and core apples. Fill each with the raisin-walnut mixture. Divide pastry into fourths; roll each out. Place an apple in the center. Bring edges together and pinch firmly. Grease a 13 x 9 x 2-inch baking dish. Arrange dumplings in baking dish. Brush top and sides with syrup. Bake at 375° for about 40 minutes, brushing occasionally with the remaining syrup.

Florence Borrell

APPLE FRITTERS

2 Tbsp. sugar
2 eggs
1/4 c. milk
1 c. flour
2 tsp. baking powder
2 tsp. lemon juice
2-3 c. sliced apples

Cream sugar and eggs; add flour and baking powder, then milk. Mix well; add lemon juice and apples. Drop by spoonfuls into hot shortening or can be made in pan like pancakes. Shake in Baggie with granulated sugar and cinnamon to taste.

Mrs. Grace Snyder

WATERGATE SALAD

1 pkg. pistachio instant pudding
1 (9 oz.) container Cool Whip
1 (20 oz.) can crushed pineapple (undrained)
1/2 bag miniature marshmallows

Mix dry pudding mix and Cool Whip together. Add undrained pineapple and marshmallows.

Sharon Weidman

** EXTRA RECIPES **

** EXTRA RECIPES **

Beverages,
Sandwiches & Misc.

Helpful Cooking Hints

Frozen gravies or sauces may be a little thicker after thawing than when they were freshly made. Adding a little appropriate liquid - milk, broth, bouillon or wine - will thin them to the desired consistency.

For extra juicy, extra nutritious hamburgers, add ¼ cup evaporated milk per pound of meat before shaping.

To ripen green pears, just place 2 or 3 in a brown bag, loosely closed, and store at room temperature out of direct sunlight.

In making pickles, use white vinegar to make clear pickles and coarse salt that which comes in 5 pound bags. This is not rock salt. Avoid using iodized salt for pickle making. Most pickles are better if allowed to stand six weeks before using.

Lemon jello dissolved in 2 cups of hot apricot nectar with 1 teaspoon of grated lemon added for zip makes a perfect base for jelled fruit salad.

Put a tablespoon of butter in the water when cooking rice, dried beans, macaroni, to keep it from boiling over. Always run cold water over it when done to get the starch out. Reheat over hot water, if necessary.

A pair of scissors (not the fowl kind - they are heavy and awkward to handle) fine for slivering celery, onion, meats, and cheese.

Never put a cover on anything that is cooked in milk unless you want to spend hours cleaning up the stove when it boils over.

Anything that grows under the ground start off in cold water - potatoes - beets - carrots - etc. Anything that grows above ground, start off in boiling water - English peas - greens - beans, etc.

To clean aluminum pots when they are stained dark, merely boil with a little cream of tarter, vinegar or acid foods.

Baking powder will remove tea or coffee stains from china pots or cups.

Learn where your fuse box and master cut-off switch is. If you know where the lever is to pull you can always cut the current off until a service man can come.

Canned cream soups make excellent sauces for vegetables, fish, etc. Celery and lobster black bean or onion with cauliflower - tomato with lamb chops.

Slip your hand inside a waxed sandwich bag and you have a perfect mitt for greasing your baking pans and casserole dishes.

To reheat roast, wrap in aluminum foil and heat in a slow oven.

Hard boiled eggs will peel easily when cracked and placed in cold water immediately after taking out of the hot water.

You can cut a meringue pie cleanly by coating both sides of the knife lightly with butter.

When recipe calls for adding raw eggs to hot mixture, always begin by adding a small amount of hot mixture to the beaten eggs slowly to avoid curdling.

To remove fish odor from hands, utensils and dish cloths, use one teaspoon baking soda to quart of water.

To keep icings moist and to prevent cracking, add a pinch of baking soda to the icing.

If soup tastes very salty, a raw piece of potato placed in the pot will absorb it.

Pour water into mold and then drain before pouring in mixture to be chilled. Will come out of mold easier.

When rolling cooky dough, sprinkle board with powdered sugar instead of flour. Too much flour makes the dough heavy. When freezing cookies with a frosting, place them in freezer unwrapped for about 2 hours - wrap without worrying about them sticking together.

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HAWAIIAN MILK PUNCH

1 1/2 qt. vanilla ice cream, softened
3 c. chilled pineapple juice
1/3 c. orange juice
3 tsp. lemon juice
4 c. cold milk

In a mixing bowl, while beating softened ice cream, gradually add fruit juices, then milk. Beat until frothy. Pour into chilled punch bowl.

Elda Gansinger

FESTIVE YULETIDE PUNCH

3 c. cranberry juice
1 c. orange juice
1 c. pineapple juice
1/2 c. grapefruit juice
2 large bottles ginger ale

Combine all ingredients; mix well. Pour over ice in punch bowl. Fill bowl with ice cold ginger ale. Garnish with orange slices.

Yield: Approximately 30 punch cup servings.

Myrle Seip

FRUIT CRUSH

3 c. water
2 c. sugar
1 (46 oz.) can pineapple juice
1 1/2 c. orange juice
1/4 c. lemon juice
3 ripe bananas, mashed
3 qt. ginger ale or sparkling water, chilled

Mix water and sugar in saucepan; bring to a boil. Remove from heat and stir in fruit juices and mashed bananas. Pour into 4 refrigerator trays and freeze until firm.

To serve, remove freezer trays and let stand at room temperature 10 to 15 minutes to soften the fruit mixture. Break frozen mixture into small chunks. Fill tall glasses 1/2 full of Fruit Crush, then fill to the top with cold ginger ale or sparkling water.

Makes 6 quarts or about 24 servings.

Lori Whitaker

EASTER RING PUNCH

6 c. cranberry apple drink
2 qt. grapefruit juice, chilled
1/2 c. sugar
1 qt. ginger ale or sweet white wine
1 qt. lemon-lime soda or champagne
1/4 c. Kirsch or 1/2 tsp. almond extract

Pour cranberry juice into a 6-cup ring mold and freeze until hard. When ready to serve, in a punch bowl mix grapefruit juice and sugar until sugar is completely dissolved. Add the remaining ingredients and stir gently. Unmold ice ring and place in punch bowl. Stir until very cold and serve in punch glasses.

Makes 10-12 servings.

Elda Gansinger

CHRISTMAS PUNCH

1 (12 oz.) can frozen orange juice concentrate
1 qt. water
1 Tbsp. lemon juice
3 pt. cranberry cocktail juice
1 qt. ginger ale

Chill all ingredients. Add ginger ale just before serving. Makes 4 quarts.

Debbie Schrump

FRUIT PUNCH

4 c. sugar
6 c. water
2 (6 oz.) cans frozen lemonade
2 (12 oz.) cans frozen orange juice
1 (46 oz.) can unsweetened pineapple juice
5 ripe crushed bananas

Mix together and don't dilute. Freeze for at least 1 day. When you're ready to use it, add 2 quarts citrus soda, like lemon soda.

Diane L. Miller

FRUIT PUNCH

1 qt. cold water
1/2 c. lemon juice
2 c. sugar
1 c. pineapple juice
1 c. orange juice

Boil sugar and water 10 minutes. Add fruit juices. Chill and dilute with ice water.

Ella C. Berger

FROZEN PINEAPPLE SLUSH

1 (24 oz.) can unsweetened pineapple juice
1 c. sugar
1 c. orange juice
1/8 c. lemon juice
2 qt. ginger ale

Bring water and sugar to a boil, then add the juices. Freeze for 12 to 24 hours. When ready to serve, put some of the slush in a glass and pour ginger ale over it.

Diane L. Kunkle

ORANGE PINEAPPLE PUNCH

1 (46 oz.) can pineapple juice, chilled
1 (14 oz.) can Eagle Brand sweetened condensed milk
1 (6 oz.) can frozen orange juice concentrate, thawed
2 (32 oz.) bottles ginger ale, chilled
orange sherbet

In large punch bowl, combine all ingredients, except ginger ale and sherbet. Just before serving, gradually add ginger ale. Stir. Top with scoops of sherbet.

LuAnn Snyder

FROSTY PUNCH

1 (12 oz.) can frozen orange juice (undiluted)
3 (6 oz.) cans lemonade (follow directions)
1 can apricot nectar
1 (46 oz.) can pineapple juice
1/2 gal. orange sherbet
2 qt. ginger ale

Mix orange juice, lemonade, apricot nectar and pineapple juice together; chill. Place ice cubes in bottom of punch bowl along with sherbet (mashed). Add the chilled juice mixture and pour ginger ale over all. Stir well.

Carol Snyder

PUNCH

1 qt. orange juice
1 qt. orange sherbet
1 qt. vanilla ice cream
1 qt. ginger ale

Mix together in punch bowl. Add ginger ale.

Sandra Hemsley

PUNCH

5 c. sugar
4 c. water
3 small cans frozen orange juice
1 large can lemonade juice
4 c. tea
1 can unsweetened grapefruit juice
2 large cans pineapple juice
1/4 c. lemon juice
4 qt. ginger ale or 7-Up

Measure sugar and water into a saucepan; heat to boiling. Simmer 5 minutes; cool. Make strong tea by putting 5 tea bags in 4 cups boiling water. Let steep for a few minutes; cool. Mix all ingredients and serve over generous blocks of ice.

Elda Herber

PINA COLADA PUNCH

9 c. cold milk
1 qt. vanilla ice cream (soft)
4 (6 oz.) cans frozen pineapple juice concentrate
1 c. plus 2 Tbsp. cream of coconut
1 Tbsp. rum extract (or 1 c. plus 2 Tbsp. light rum)

Place all ingredients in a large punch bowl. Beat with hand mixer or rotary beater until smooth. Makes 15 cups.

Diane L. Miller

SHERBET PUNCH

1 qt. 7-Up
1 pt. sherbet
1 qt. pineapple juice

Prefreeze ice cubes, each with a cherry. Mix ingredients and place in punch bowl. Add ice cubes.

Florence Borrell

MULLED CIDER

2 qt. sweet apple cider
20 whole cloves
1/2 c. sugar
12 sticks cinnamon
14 whole allspice
1/4 tsp. salt

Combine ingredients. Heat to boiling. Simmer 15 minutes. Allow to stand 12 hours. Strain and serve hot.

Florence Borrell

THE FARMER'S LOVE LETTER

My Sweet Potato, do you Carrot all for me?
You are the Apple of my eye with your
Radish hair, Turnip nose and Cherry smile.
My heart Beets for you.
My love for you is as strong as Onions.
If we Cantaloupe, Lettuce marry, and
We will be a happy Pear!

Peaches and Cream Forever
A Friend

DANDELION JELLY

1 qt. dandelion blossoms
1 pkg. Sure-Jell
4 1/2 c. sugar
1 tsp. lemon or orange extract

Use only yellow blossoms. Put the blossoms in a pan and cover with about 1 quart water. Let them boil for about 3 minutes, turning the blossoms from time to time with a wooden spoon. Boil only 3 minutes. Drain off the liquid from the blossoms. You should get about 3 cups of liquid. Add Sure-Jell,

lemon or orange extract and sugar. Boil the mixture for 3 minutes. Stir constantly; remove from flame. Put in sterilized jars and cover with melted paraffin.

Mrs. Pauline Gernert

RHUBARB JAM

5 c. finely chopped rhubarb
4 c. sugar
1 c. crushed pineapple and juice
1 (3 oz.) pkg. any flavor gelatin

Cook ingredients 10 to 12 minutes (rhubarb, sugar and pineapple). Dissolve gelatin in the hot rhubarb. Cool; store in the freezer.

Note: Raspberry or strawberry gelatin is good.

Mrs. Lorraine Stetzler

HAMBURGER BARBEQUE

15 lb. hamburger
1/2 c. lemon juice
2 1/2 qt. catsup
1/4 c. mustard
1 c. vinegar
3 Tbsp. salt
2 c. water
1 c. brown sugar
4 c. chopped onions
2 qt. diced celery

Cook meat or brown in pan until tender. Stir frequently. Reserve liquid. Combine lemon juice, catsup, mustard, vinegar, salt, water, brown sugar and reserved liquid. Boil. Add onions and celery. Heat thoroughly. Add meat. Serve on buns.

Serves 75 to 100.

Madeline Baver

STRAWBERRY JELLY FROM TOMATOES

5 c. sugar
5 c. tomatoes (uncooked), peeled and diced
1 large pkg. strawberry jello

In large pan, cook sugar and tomatoes until boiling. Boil 15 minutes, stirring occasionally. Take off heat and add strawberry jello. Stir until dissolved. Pour into jars and refrigerate overnight. Pour wax over the top the next day.

Mrs. Pauline Gernert

HOT TURKEY AND CHEESE SANDWICH

3 strips bacon
2 or 3 slices turkey breast
2 slices bread*
1 recipe Cheese Sauce

*Preferably something that stands up to sauce like rye or whole wheat.

Cheese Sauce:

1 Tbsp. butter
1 Tbsp. flour
1/2 c. milk
1/2 c. Cheddar cheese
dash of cayenne pepper
1/2 tsp. Worcestershire sauce

Cheese Sauce: Melt butter in saucepan. Add flour and cook over medium heat for 2 to 3 minutes. Slowly add milk and stir until sauce begins to thicken. Stir in cheese, pepper and Worcestershire sauce.

Fry bacon. Preheat broiler. Arrange bread in an ovenproof dish. Top bread with turkey slices, then bacon and finally the Cheese Sauce.

Diane L. Miller

LIME PICKLES

7 lb. pickles

Syrup:

5 lb. sugar
2 qt. vinegar
1 Tbsp. salt
1 Tbsp. whole cloves
3 sticks cinnamon
1 Tbsp. whole allspice
1 Tbsp. celery seed

Scrub pickles; cut off ends. Cut to 1/4-inch rings; do not peel. The diameter should be the size of a quarter. Dissolve 1 cup burned lime (white) in 1 cup boiling water. Add to 1 gallon cold water. Pour the solution over pickles. Let stand 24 hours, then drain and wash. Soak in cold water for 4 hours, changing water every hour. Drain and dry.

Mix syrup and bring to a boil. Pour boiling syrup over pickles and let stand overnight. Next morning, simmer 1 hour and pack.

Sandra Hemsley

FREEZER PICKLES

2 qt. unpeeled cukes
2 Tbsp. salt
2 medium onions, sliced thin

Mix and let stand 2 hours.

Syrup:

1 1/2 c. sugar
1/2 c. vinegar

Heat syrup until discolored. Let cool and pour over pickles.

Strain pickles through colander and squeeze gently. Pack in freezer containers. Add 1/2 teaspoon celery seed. Pour syrup over and freeze.

Betty J. Kunkle

FREEZER CUCUMBERS

7 c. sliced cucumbers (leave skin on)
1 large red or green pepper, sliced thinly
2 medium onions, chopped

Liquid:

1 Tbsp. salt
1 c. vinegar
1 1/2 c. sugar
1 Tbsp. celery seed

Pour liquid over cucumbers. Mix it up. Put cover on and set in the refrigerator for 24 hours. Put in pint containers and freeze.

Florence Borrell

FROZEN CABBAGE

1 (about 5 lb.) head cabbage, grated fine
1 tsp. salt
1 large carrot, grated fine
1 green pepper, chopped

2 c. sugar
1 c. white vinegar
1/4 c. water
1 tsp. mustard seed
1 tsp. celery seed

In large bowl, add salt to the grated cabbage. Mix well; let stand 1 hour. Squeeze out the liquid. Add carrot and green pepper. Make a syrup by combining the sugar, vinegar, water and spices; bring to a boil. Boil for 1 minute; cool until lukewarm. Pour over the cabbage mixture; mix well. Pack into containers and freeze. Makes 4 to 5 pints.

Arlene N. Heffner

CORN TO FREEZE

14 c. corn
4 c. water
1 c. sugar
1/4 c. (or less) salt

Cut off raw corn. Combine the above ingredients and cook 5 minutes. Let cool; package and freeze. When ready to serve, just heat with a little milk and butter.

Lillian Snyder

CUCUMBER SALAD

8 c. cucumbers, peeled and sliced
2 onions, sliced
4 peppers (any color)
3 c. sugar
2 c. vinegar
1/2 tsp. turmeric
2 tsp. celery seed

Salt the cucumbers and onions; let stand 1 hour, then drain. Add the remaining ingredients, except celery seed; heat. After it is hot, add the celery seed and let it come to a boiling point. Put in jars.

Grace DeLong

END-OF-GARDEN SPECIAL

4 qt. tomatoes
1 qt. celery
1 qt. onions
1 qt. water
6 sweet peppers
3 Tbsp. salt
2 Tbsp. sugar

Dice peppers, onions and celery (coarse stalks and leaves may be used). Add water and cook together for 20 minutes. Add tomatoes (which have been peeled and cut up) and seasoning; let it all come to a boil. Put into glass jars and process in hot water bath for 30 minutes for quart jars or 25 minutes for pint jars.

Good on spaghetti or chili or liquefy in blender to use as juice.

Sandra Hemsley

MICROWAVE LASAGNA

1 lb. ground beef
1 (32 oz.) jar spaghetti sauce
1/2 c. water
1 1/2 c. Ricotta cheese or cottage cheese
1 egg
1/2 tsp. pepper
8 lasagna noodles (uncooked)
1/2 lb. Mozzarella cheese
1/2 c. grated Parmesan cheese

Set power at high. In a large glass bowl, crumble ground beef. Heat 2 or 3 minutes, or until beef is browned, stirring once; drain. Stir in spaghetti sauce and water.

Meanwhile, combine Ricotta cheese, egg and pepper. In oblong baking dish, spoon 1/2 cup sauce, alternating layer of noodles, egg mixture, Mozzarella cheese and sauce, forming 2 layers. Heat, covered, 8 minutes at high. Set power at medium-low; heat, covered, 30-32 minutes until noodles are tender. Top with Parmesan cheese. Let stand, covered, 15 minutes before serving.

Donna Ebeling

EASY LASAGNA
(Microwave)

1/2 lb. ground beef
1 (32 oz.) jar spaghetti sauce
1/2 c. water
1 (15 oz.) container Ricotta or cottage cheese
1 egg, slightly beaten
1/2 tsp. salt
1/2 tsp. pepper
9 lasagna noodles (uncooked)
1/2 lb. Mozzarella cheese
1/2 c. grated Parmesan cheese

Crumble ground beef in large glass bowl. Cook at high 2 to 3 minutes, or until beef is browned. Stir once; drain. Stir in spaghetti sauce and water. Cook at high 4 to 5 minutes, or until bubbly. Combine Ricotta cheese, egg, salt and pepper.

Spoon 1/2 cup sauce in 12 x 8-inch dish. Alternately layer noodles, egg mixture, Mozzarella cheese (sliced thin) and sauce, forming 3 layers. Cook, covered with plastic wrap, at high 8 minutes and at medium-low 35 to 38 minutes, or until noodles are tender. If necessary, shield ends of dish with foil during the last 10 minutes of cooking time. Sprinkle with Parmesan cheese. Let stand, covered, 15 minutes before serving. Makes 6 servings.

Addie Bower

TUNA NOODLE CASSEROLE
(Microwave)

3 c. noodles (thin ones)
1 c. water
1 can cream of mushroom soup
1 can tuna
1 c. cubed cheese
1/4 c. milk

In 4-quart covered casserole dish, heat the first 3 ingredients, stirring once on high for 10 minutes. Add the next 3 ingredients, stirring once on medium for 6 minutes.

Louise Schuler

BEEF STEW
(Microwave)

2 lb. boneless beef, cut into 1-inch cubes
2 c. water
1 (1 3/8 g.) envelope onion soup mix
1 bay leaf
4 medium carrots, sliced thin
1 (8 oz.) can peas, drained (optional)
2 (8 oz.) baking potatoes, partially baked, peeled and cubed
1/4 c. flour

Set power select at high. In 4-quart casserole dish, combine beef, 1 1/2 cups water, soup mix, bay leaf and carrots. Heat, covered, 7 to 8 minutes. Set

power select at low. Heat, covered, 55 to 60 minutes, or until beef and carrots are tender, stirring occasionally. Add peas, potatoes and flour blended with the remaining water. Heat at high 5 to 7 minutes, or until stew is thickened, stirring occasionally.

Louise Schuler

7-MINUTE ONE-DISH SCRATCH BROWNIES
(Microwave)

Fudgy Style:

1/2 c. butter or margarine
6 Tbsp. cocoa
1 c. sugar
1 egg
1 tsp. vanilla
3/4 c. flour
1/2 tsp. baking powder
1/4 tsp. salt
1/2 c. chopped nuts

Cake Style:

1/2 c. butter or margarine
6 Tbsp. cocoa
3/4 c. sugar
2 eggs
2 Tbsp. milk
1 tsp. vanilla
2/3 c. flour
1/2 tsp. baking powder
1/4 tsp. salt
1/2 c. chopped nuts

Place butter and cocoa in 8-inch square dish. Microwave at high 1 to 1 1/2 minutes until butter melts. Stir in sugar. Adding sugar first keeps the cocoa mixture smooth. Add the remaining ingredients and mix well. Shield the top corners of the dish with foil triangles to prevent overcooking in the corners. During microwaving, brownies puff up and puddles appear on top. Microwave at high 5 1/2 to 6 minutes, rotating 1/2 turn after 2, 4 and 5 minutes until top is no longer wet. Cool brownies on a heatproof countertop. Trapped heat completes cooking on bottom of dish. Cool fudgy style 30 minutes or cake style 10 to 15 minutes. Cut into squares. Store tightly sealed.

Makes 12 to 16 brownies.

Addie Bower

GREEN BEANS ITALIAN
(Microwave)

3 slices bacon
2 (10 oz.) pkg. frozen green beans (I use my French style from my garden)
1/4 c. water
1 small onion, thickly sliced
3/4 c. bottled Italian dressing

Cook bacon according to directions of microwave. Place green beans with water in 1 1/2-quart microproof casserole. Cook, covered, on high (maximum power) 9 to 10 minutes, or until almost tender, stirring once during cooking time. Add onion and Italian dressing. Cook, covered, on high 3 to 4 minutes, or until beans are tender and onion is transparent. Sprinkle with crumbled, cooked bacon.

Sharon Wagner

BAKED APPLES
(Microwave)

4 medium baking apples
4 Tbsp. brown sugar
cinnamon
2 Tbsp. butter or margarine
nuts and raisins (if desired)

Wash and core apples; peel, if desired. Place in 2-quart baking dish or 4 individual custard cups. Place 1 tablespoon brown sugar and 1/2 tablespoon butter in the center of each apple. Sprinkle with cinnamon and nuts and raisins, if desired. Microwave 5 minutes on high, or until apples are just about tender. Let stand several minutes to finish cooking and cool enough to eat. You can cover with wax paper.

Note: For 1 apple, microwave on high 2 to 2 1/2 minutes. For 2 apples, microwave for 3 to 3 1/2 minutes.

Addie Bower

BETTER BAKED BEANS
(Microwave)

3 slices bacon, drained
1/2 c. chopped green pepper or onion
2 (16 oz.) cans pork and beans
1/4 c. molasses
1/4 c. catsup
1 Tbsp. prepared mustard
1/2 tsp. Worcestershire sauce
dash of hot pepper sauce

Set power select at high. In 1 1/2-quart casserole dish, heat bacon and green pepper 3-4 minutes, or until bacon is done. Stir in the remaining ingredients; heat, covered with wax paper, 3-4 minutes at high, or until mixture is bubbly. Set power select at medium-low; heat, covered with wax paper, 10-12 minutes.

Louise Schuler

BAKED GRAPEFRUIT
(Microwave; Makes 2 Servings)

1 grapefruit, cut in half
1 tsp. butter or margarine
2 tsp. brown sugar

Cut around each grapefruit section with a sharp knife. Remove seeds. Sprinkle with brown sugar; dot with butter. Place on paper plate. Bake in microwave on full power for 2 1/2 minutes, or until heated thoroughly. Serve warm.

Microtip: Maraschino cherries may be placed in the centers.

Sheila L. Kunkle

HOT CHOCOLATE
(Microwave; Makes 1 Serving)

3/4 c. milk
1 Tbsp. chocolate syrup

Pour milk into cup; stir in chocolate syrup. Heat on medium-high for 1 minute and 45 seconds, or until warmed. Marshmallows may be added, if desired.

Ashton and Carisa Webb

BIRTHDAY CAKE CONES
(Microwave)

1 pkg. cake mix
8 flat-bottom ice cream cones

Prepare cake mix as directed on package. Spoon about 2 tablespoons batter into each cone. Place cones in the oven. Microwave on simmer for 4 minutes and on high for 1 1/2 to 2 minutes. Makes 8 cones. Cake cones are done when toothpick inserted in the center comes out clean. Cake will be slightly soft around the edges when cones come from the oven. Can put a scoop of ice cream on top of each cone and make a face on top.

Jeff and Josh Wagner

FROSTED MEAT LOAF

1 egg
1/3 c. quick-cooking oats
1/3 c. barbecue sauce
1/2 tsp. salt
dash of pepper
instant mashed potatoes (4 servings)
3 slices American cheese
1 1/2 lb. ground beef

Beat egg with fork until mixed. Add oats, barbecue sauce, salt and pepper. Stir to mix well. Add ground beef. Shape meat into an 8 x 4-inch loaf in baking pan. Bake at 350° for 1 hour and 15 minutes. Remove from the oven and drain off fat. Prepare potatoes according to directions, but use only half the milk. Use knife to spread potatoes over the top and sides of the meat loaf. Bake an additional 15 minutes with cheese layered on top.

Scott Weidman

FRIED FISH

1 c. flour
2 tsp. baking powder
1 tsp. salt
1 egg, separated
1/2 c. lukewarm water
1 Tbsp. melted shortening
1 lb. fish

Beat egg white until stiff. Combine flour, baking powder and salt. Add egg yolk and beat with lukewarm water and melted shortening. Fold in egg white. Dip fish in batter and deep fry at 375° for 3-5 minutes. Makes enough batter for 1 pound fish.

Prudence Solt

COFFEE CAKE

1 1/2 c. flour
2 1/2 tsp. baking powder
1/4 tsp. salt
3/4 c. sugar
1/4 c. shortening
1 egg
1/2 c. milk

Topping:

3 Tbsp. flour
1/2 tsp. cinnamon
1/4 c. sugar
2 Tbsp. butter

Sift flour; add baking powder, salt and sugar. Cut in shortening. In small bowl, beat egg and add milk. Make a well in center of the dry ingredients; pour in egg and milk all at once. Stir only until well mixed. Pour into greased pan. Cover with topping. Bake at 375° for 30 minutes.

Topping: Measure into small bowl the flour, cinnamon, sugar and butter. Mix until crumbly; set aside.

Sheila Kunkle

QUICKIE COFFEE CAKE

3/4 c. brown sugar
1/4 c. butter
1/3 c. water
1/2 c. nuts
2 cans Pillsbury biscuits (plain, round)

Melt butter in electric skillet and add sugar, water and nuts. Open biscuits; separate and place around the pan, slightly overlapping each other. Cover the skillet and set the control to 250°. Bake 15 to 20 minutes, or until the tops of the biscuits are dry. Turn out on platter immediately.

Scott Weidman

POTATOES AND PORK CHOPS

3 Tbsp. flour
1/4 tsp. salt
1/8 tsp. pepper
6 (1/2 inch) pork chops
2 Tbsp. butter
3/4 c. chicken broth
1 Tbsp. lemon juice
1 clove garlic, minced
1 lb. white potatoes
1 lb. sweet potatoes
3/4 tsp. salt
1/4 tsp. pepper
1/3 c. margarine
2 medium onions, chopped
2 cloves garlic, minced (optional)

Cook pork chops in 12-inch skillet over medium heat in melted butter until browned on both sides. In another pan, melt 1/3 cup margarine. Saute onion and garlic until tender. Stir in white and sweet potatoes, cut into 2 x 1/4 x 1/4-inch strips. Salt and pepper. Toss to coat with the margarine mixture. Reduce heat; cover and cook 15 minutes, or until potatoes are done. Stirring gently in where the chops were, add chicken broth, lemon juice and garlic. Stir until the mixture thickens. Spoon over chops.

Prudence Solt

CHICKEN CASSEROLE

1 can chicken mushroom soup
2 chicken breasts, cooked, or 2 c. chicken
1 pkg. frozen broccoli, thawed, or 1 bunch broccoli, cooked
1 c. chicken broth or 1 can
1 (8 oz.) jar Cheez Whiz
1 can mushrooms
1 c. Minute rice
chopped celery

Mix the above ingredients. Bake for 1/2 hour at 350°. May top with bread crumbs.

Melanie Solt

APPLESAUCE SNACK CAKE

1 2/3 c. flour
1 c. brown sugar, packed
1 tsp. baking soda
1/2 tsp. salt
1 1/2 tsp. allspice

Mix in bowl with fork.

1/2 c. water
1/2 c. applesauce
1/3 c. oil
1 tsp. vinegar

Add to the first mixture. Pour into ungreased 8 x 8 x 2-inch pan. Bake at 350° for 35-40 minutes.

Jeff and Josh Wagner

HERMITS
(Cookies)

1 c. shortening or margarine
1 1/2 c. brown sugar
2 1/2 c. flour
3 eggs
1 tsp. baking soda
2 tsp. cinnamon
3/4 c. cooked raisins
1 c. nuts

Cream margarine and brown sugar; add eggs. Stir in flour, baking soda, cinnamon, raisins and nuts. Drop by teaspoon. Bake at 325°.

Sarah Miller

POTATO CANDY

2-3 Tbsp. mashed potatoes (leftovers)
confectioners sugar
peanut butter

Take mashed potatoes and add confectioners sugar until stiff enough to roll out like pie dough. Roll out and spread with lots of peanut butter. Roll up like a jelly roll. Slice in 1/2-inch slices.

Warning: Don't start with too many potatoes because as you add sugar it liquefies and the more sugar that is needed.

Erica Weidman

FINGER JELLO

4 packets unflavored gelatin
3 (3 oz.) boxes flavored jello
4 c. boiling water

Mix and pour into 9 x 13-inch pan. Chill for several hours. Cut in squares.

Emily Miller

FINGER JELLO

4 envelopes Knox unflavored gelatine
3 (3 oz.) pkg. jello
3 c. boiling water
1/2 pt. heavy cream

Mix ingredients and add heavy cream. Mix and pour into long casserole dish. Let stand until firm. Cut into squares.

Joshua Hemsley

CANDY APPLES

6 apples
1 1/2 c. sugar
1/2 c. corn syrup
1/2 c. water
1/2 tsp. red food color
1/2 tsp. vanilla

Combine sugar, syrup and water; cook over low heat until sugar is dissolved. Boil, without stirring, to crackling stage; when mixture is dropped into water, it forms a hard ball. Remove from heat. Add vanilla and food color. Dip apples until they are evenly coated in hot syrup. Set upright on a greased sheet.

Prudence Solt

HOT DOG WRAP-UPS

2 Tbsp. butter, softened
4 slices bread
4 slices American cheese
4 hot dogs

Spread butter on one side of the bread. Put buttered side on baking sheet. Put a slice of cheese on bread. Put hot dog diagonally across each slice of cheese. Push 2 wooden toothpicks through the bread and into the hot dog to keep corners around it. Bake at 375° for about 10 minutes until bottoms are golden brown.

Scott Weidman

FROZEN PASSION

1 1/2 cans Eagle Brand milk
6 (12 oz.) cans pop (any flavor)

Pour Eagle Brand milk and pop into freezer. Freeze according to ice cream maker directions.

Sheila Kunkle

DOUBLE ORANGE POPS

1 (3 oz.) pkg. orange gelatin
1/2 c. sugar
2 c. boiling water
2 c. orange juice

Dissolve gelatin and sugar in water. Add orange juice. Pour in ice cube trays and freeze partially. Add sticks. Freeze until firm.

Jeff and Josh Wagner

PEANUTTY APPLE DROPS

1/2 c. butter or margarine
1 1/4 c. packed light brown sugar
1 egg
1/4 c. apple juice
2 c. unsifted all-purpose flour
1 tsp. baking soda
1/4 tsp. salt
1 c. Reese's peanut butter chips
1 c. finely chopped apples (with or without peel)
1 c. raisins

Lightly grease cookie sheet; set aside. Place butter or margarine in large mixer bowl. Beat until softened. Add brown sugar. Beat on medium speed until mixture looks lighter and fluffy. Blend in egg and apple juice. In a separate bowl, combine flour, baking soda and salt. Add to the butter-sugar mixture. Beat on low speed until ingredients are moistened. Beat on medium speed until blended and smooth, about 2 minutes. Stir in Reese's peanut butter chips, apples and raisins.

Drop by rounded teaspoonfuls onto lightly greased cookie sheet. Bake at 375° for 8 to 10 minutes, or until lightly browned. Leave on cookie sheet

about 1 minute. Use spatula to remove from cookie sheet. Place on wire rack to cool.

Yields about 48 cookies.

Janelle B. Miller

EASY PARTY PARFAITS

1 (4 1/8 oz.) pkg. instant chocolate pudding and pie filling mix
2 c. (1 pt.) Hershey's chocolate milk
2 1/2 c. nondairy whipped topping, thawed
6 maraschino cherries, well drained

Prepare pudding according to package directions, using Hershey's chocolate milk in place of white milk. Alternate pudding with about 2 cups of the whipped topping in 6 parfait glasses, beginning and ending with pudding. Serve immediately or cover and chill. Top with the remaining whipped topping and drained maraschino cherries just before serving. Refrigerate leftovers.

Ryan W. Miller

QUICK DIP

1 pkg. Hidden Valley original Ranch salad dressing mix
1 c. sour cream

Mix together.

Jeff and Josh Wagner

RITZ CRACKER DESSERT

60 Ritz crackers
1/4 lb. margarine

Mix and put into bottom of a 13 x 9-inch loaf pan. Mix together:

2 boxes instant pistachio pudding
1/2 gal. vanilla ice cream
1 c. whole milk

Beat with mixer, blending well. Pour into cracker-lined pan and refrigerate several hours before serving.

Miss Sheila Kunkle

STRAWBERRY ICE POPS

1/2 c. sugar
1/2 c. water
2 Tbsp. lemon juice
1 tsp. unflavored gelatin
2 pink, fresh strawberries, washed and hulled
1/4 c. orange juice
8 (8 oz.) plastic drinking cups
8 wooden popsicle sticks

In a small saucepan, combine sugar and gelatin. Stir in water. Over medium heat, stir mixture until sugar is dissolved. Bring to a boil; simmer 5 minutes. Cool the sugar syrup to room temperature. Combine cooled syrup, strawberries, orange juice and lemon juice in blender. Blend at medium speed until smooth. Divide mixture among cups; cover with foil. Cut a small slit in the center. Insert a wooden stick in each. Freeze until firm. To unmold, warm cup with hands. Twist stick and pull out ice pop.

Joshua Hemsley

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Collierville, Tenn. 38107

TERMS USED IN COOKING

APPETIZER — A small serving of food served before or as the first course of a meal.
ASPIC — A transparent jelly, usually meat, which has been boiled down to become firm when cold.
BATTER — A mixture of flour or liquid that can be beaten or stirred.
BISQUE — A rich thick cream soup made from fish.
BLANCH — To place fruits or nuts in boiling water to remove skins, also to dip vegetables in boiling water in preparation for freezing, canning or drying.
BOUILLABAISE — A chowder made from several varieties of fish and wine.
BOUILLON — Clear soup made from lean beef.
BRAISE — To brown meat or vegetables in hot fat, then to cook slowly in small amount of liquid.
CARAMEL — Burnt sugar syrup used for coloring and flavoring. Also a chewy candy.
CHICORY — A plant root that is cut into slices, dried and roasted into coffee. The plant leaves are used for salad and sometimes called curly endive.
CIDER — The juice from pressed apples used as a beverage or to make vinegar.
CLARIFY — To make a liquid clear by adding beaten egg white and egg shells. The egg coagulates in hot liquid and cloudiness adheres to it. The liquid is then strained.
COBBLER — A fruit pie with a rich biscuit dough made in a deep-dish.
COCKTAIL — An appetizer served before or as the first course of a meal. An alcoholic beverage served before the dinner or cut shellfish with tart sauce served at the start of a meal.
CRACKLINGS — Crisp particles left after fat has been fried out.
CROQUETTES – Chopped meat held together by eggs, shaped and dipped into crumbs then fried.
DOUGH — A mixture of flour, liquid that is stiff enough to be kneaded.
DRIPPINGS — Liquids resulting from meat being cooked.
ENTREE – A dish served between the chief courses, before the roast.
FONDUE – A dish made of cheese, eggs, etc.

FRITTERS — Vegetables or fish covered with butter then fried in deep fat.
FROSTING — A sugar that has been cooked and used to cover cakes, and other foods.
GIBLETS — The liver, gizzard or heart of poultry.
HORS d'OEUVRES — Tart, salty or crisp foods served as appetizers.
INFUSION — Liquid taken from tea, herbs or coffee.
JULIENNE — Food cut into very thin strips.
MACEDOINE — A mixture of fruits or vegetables.
MARINATE — To let foods stand in an acid mixture of oil and vinegar, then flavored with spices and herbs.
MINCE — To cut foods in very fine pieces.

FOOD PROCESSES

BAKE — To cook by dry heat, usually in an oven.
BARBECUE — To roast or broil whole, as a hog, fowl, etc. Usually done on a revolving frame over coals or upright in front of coals. To cook thin slices of meat in a highly seasoned vinegar sauce.
BOIL — To cook in liquid, usually water, in which large bubbles rise rapidly and continually so that all the liquid is agitated.
BOILING POINT — The temperature reached when a mixture maintains a full bubbling motion on its surface.
BREW — To cook in hot liquid until flavor is extracted.
BROIL — To cook by exposing the food directly to the heat.
BRAISE — To cook meat by searing in fat, then simmering in a covered dish in small amount of moisture.
CANDY — To conserve or preserve by boiling with sugar. To incrust or coat with sugar.
COAT SPOON — When a mixture forms a thin even film on the spoon.
CODDLE — To cook slowly and gently in a liquid just below the boiling point.
CREAM — To work foods until soft and fluffy. Usually applied to shortening and sugar.
CUBE — To cut in even sliced pieces.
CUT — To divide foods with a knife or scissors.
DICE — To cut into small cubes.
DISSOLVE — To pass into solution.
FOLD — To combine, using a motion beginning vertically down through the mixture, continuing across the bottom of the bowl and ending with an upward and over motion.

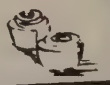
Your Daily Nutrients

FOOD	AVERAGE ADULT	AVERAGE CHILD
Meat or fish	1 or more servings of wide variety. Liver once a week.	Same as Adult
Milk	1 pint.	1 quart
Eggs	1 egg. Dried peas or beans may be substituted 3 times a week.	Same as Adult
Vegetables	1 leafy green or yellow and 1 other (serve one raw). 1 potato.	Same as Adult
Fruits	½ c. citrus or 1 c. tomato juice plus other fruits (raw, cooked or canned).	¾ c. citrus or 1 ½ c. tomato juice plus other fruits.
Breads and Cereals	3 servings whole grain or "enriched" bread or cereal.	Same as Adult
Butter or vitamin fortified	2 tablespoons	2-3 tablespoons

A VITAMIN PRIMER

Vitamin	Use In Body	Best Sources
A	For normal vision	Leafy greens, yellow vegetables and fruits, eggs, liver and milk.
B1 (Thiamin)	For good appetite, good digestion and steady nerves.	"Enriched" and whole grain bread and cereal. Dried peas and beans, peanuts, pork and liver.
C (Ascorbic acid)	For healthy teeth, gums, bones and blood vessels.	Citrus fruits, tomato juice, leafy greens and potato.
G (Riboflavin)	For healthy skin and eyes.	Liver and kidney. Lean beef, leafy green, milk.

LEAVES, WEEDS & OTHER GOOD THINGS

Use This Herb →	BASIL	BAY LEAF	CHIVE	CURRY POWDER	DILL
When You Fix: ↓	Aromatic odor, warm sweet flavor used whole or ground	A pungent flavor. Available as whole leaf	Mild flavor of onion	Blend of spices in proper proportion	Aromatic odor with delicate caraway flavor
MEATS CASSEROLES	Beef stew Steak, Veal Lamb Venison	Meats, Stews, Sauerbraten		Curries of meat Veal Mildly hot casseroles	Veal Pork spareribs Lamb stew
POULTRY SEAFOOD	Chicken Duck Fish Seafood cocktails	Poached fish	Fish dishes	Chicken Fish Shrimp Chicken salad	Fish dishes Chicken salad
PICKLES PRESERVES	Tomatoes Potatoes Peas Squash Herb butter	Pickled beets Relishes	Potato dishes Vegetable garnish	Various vegetables Pickled carrots Green bean sticks	Potatoes baked or boiled Tomatoes Beans Pickles Garnish
EGGS AND CHEESE	Cheeses Welsh rabbit and Egg dishes		Omelets and Egg dishes Cream and cottage cheese	Egg salad Egg dishes Cheese fillings Sour cream	Sour cream Cream and Cottage cheese Scrambled eggs
RICE NOODLES SPAGHETTI	Spanish rice Spaghetti dishes			Oriental touch to rice	Buttered noodles
SOUPS SALADS SAUCES	Bean Mock turtle Potato soups Tossed salads	Vegetable and Fish soups Tomato sauces and Gravies Marinades	Various Soups and Salads	Gravies Flavor teaser in soups Chili sauce Shrimp sauce	Fish and Vegetable salads Butter sauce Cream sauce
PIES BREADS CAKES				White bread dough	

Use This Herb →	Ginger	Marjoram	Oregano	Sage	Tarragon
When You Fix: ↓	Aromatic, pungent root with warm flavor-sold fresh, dried or ground	Aromatic odor, potent flavor	Strong aromatic odor, bitter taste, whole or ground	Pleasant aromatic odor and warm, bitter taste. Used fresh & dried	Aromatic leaves, with hot pungent flavor
Meats Casseroles	Pot roast Pork, Veal Beef Casseroles	Stuffing for all meats Ragouts, Stew Beef, Veal Pork Roasts Lamb Sausage	Pork, Veal and Lamb dishes Meat loaf Stews Chili	Stuffing for meat dishes Veal and Pork dishes Pork roast Sausage Hamburgers	Beef and Veal dishes
Poultry Seafood		Chicken and fish dishes Stuffed fish Fish chowder	Roast duck Fish chowder	Poultry	Fish and Chicken dishes Chicken cacciatore Lobster
Vegetables Pickles Preserves	Pickles Preserves Chutney Vegetable combos	Scalloped potatoes and tomatoes Dressing for broccoli cabbage spinach	Hash brown potatoes Dried beans Lentils	Vegetable loaves Beans Tomatoes	Potatoes Tomatoes Beets Spinach Pickles
Eggs And Cheese		Egg salad Egg dishes Cheese dishes	Sprinkle on top of dishes with cheeses	Fresh cheese Cheese combo dishes	Eggs Benedict Egg and Cheese dishes
Rice Spaghetti Noodles		Spaghetti sauce	Spaghetti with meat sauce Pizza		
Soups Salads Sauces	Soups Chicken broth Gravies Fruit salad Whipped cream	Soups Salad dressing Green vegetables salads	Vegetable and Fish salads	Salads	Tartar sauce Sweet-sour sauce Fish Sauces Green salads Aspics
Breads Pies Cakes	Cakes Soft cookies and crisp snaps Pie crust and filling				

MEATS, POULTRY, AND SEAFOOD

Meats are a substantial part of all homemakers shopping bill. Every meal should be planned very carefully and the best possible cut of meat for your money should be selected. The following chart should help you in not only selecting the best cut of meat, recommended by the U.S.Department of Agriculture cutting chart, but also the proper amount of meat to serve.

HOW MUCH TO BUY

	MEAT	WEIGHT OR MEASURE	NO. OF SERVINGS
BEEF	Round Steak	1 pound	3 to 4
	Porterhouse Steak	1 pound	2
	Sirloin Steak	2 pounds	4
	Chuck Roast	2 pounds	4 to 6
	Rib Roast (bone in)	4 pounds	8
	Short Ribs	1 pound	1 to two
	Stew Meat	1 pound	4 to 5
	Hamburger	1 pound	4
POULTRY	Chicken		
	Fryers	2 ½ to 3 ½ pounds	3 to 5
	Broilers	1 to 2 ½ pounds	2 to 3
	Roasters	2 ¾ to 7 pounds	4 to 10
	Turkey	8 pounds	16
FISH	Steaks	1 pound	3
	Fillets	1 pound	4
	Whole Fish	1 pound	1
SHELLFISH	Lobster (tails)	1 pound	2
	Lobster (cooked meat)	1 pound	2
	Clams (shucked)	1 pint	3
	Shrimp (cooked)	1 pound	5 to 6
	Oysters (shucked)	1 pint	3
	Oysters (cooked)	1 pound	6
	Scallops	1 pound	6
VEAL	Cutlet	1 pound	3
	Chops	3 chops per pound	3 to 4
	Roast	2 pounds	6

RETAIL AND WHOLESALE BEEF CHART

Table For Cooking Vegetables

VEGETABLE	WAYS TO PREPARE	COOKING	TIME
Asparagus	Wash; gently scrub with vegetable brush. Break the stalks. They will snap where tender part starts.	Cook coverd in small amount of boiling salted water. Cut up Whole spears	8-10 mins. 10-15 mins.
Beans, green or wax	Wash; remove ends and strings. Cut in 1-inch pieces, leave whole, or slit lengthwise.	Cook covered in small amount of boiling salted water.	20-30 mins.
Navy Beans, dried	Rinse. Soak overnight in 3 times as much water as beans; OR bring to boil, simmer several minutes and let stand 1 hour or more.	Cover and simmer in water used for soaking. Add salt.	1 ½ hours
Beets	Cut off all but 1 inch of stems and root; wash and scrub thoroughly. Do not pare.	Cook covered in boiling salted water. Peel when done.	35-60 mins.
Broccoli	Remove tough part of stalks and outer leaves. Split rest of stalk almost to flowerets; OR Cut in 1-inch pieces; separate stalks from flowerets.	Tie stalks in bundles using folded strips of foil. Cover, cook standing up in boiling, salted water. Cook pieces covered in boiling salted water to cover 5 to 8 mins.; add flowerets.	15-20 mins. 10-15 min. Total
Brussels Sprouts	Wash thoroughly; cut off wilted leaves. If large Brussels sprouts, cut in half lengthwise.	Cook covered in small amount of boiling walted water.	10-15 mins.
Cabbage, green	Wash; remove wilted outer leaves. Cut in 6 to 8 wedges; OR shred.	Cook covered in small amount of boiling salted water.	10-12 mins. Wedges
Carrots	Wash, scrape or pare. Slice, cut up in quarters or strips, or leave whole.	Cook covered in small amount of boiling salted water or in consomme.	20-25 mins. Whole
Cauliflower	Remove leaves and some of the woody stem. Leave whole or separate into flowerets.	Cook covered in small amount of boiling salted water.	20-25 mins. Whole 15-20 mins. Flowerets

Table For Cooking Vegetables

VEGETABLE	WAYS TO PREPARE	COOKING	TIME
Celery	Scrub thoroughly. Cut off leaves and trim roots. Slice into desired lengths.	Cook covered in small amount of boiling salted water or in consomme.	10-15 mins.
Corn	Remove husks and silks from fresh corn. Rinse and cook whole.	Cook covered in small amount of boiling salted water; OR cook uncovered in enough boiling salted water to cover ears.	6-8 mins.
Eggplant	Wash. If skin is tough, pare. Cut in ½-inch slices.	Dip in beaten egg, then in fine dry bread crumbs. Brown slowly on both sides in hot fat. Season.	Approx. 4 mins.
Mushrooms	Wash; cut off tips of stems. Leave whole or slice.	Add to melted butter in skillet; sprinkle with flour and mix. Cover and cook slowly, turning occasionally.	8-10 mins.
Okra	Wash pods; cut off stems. Slice or leave whole.	Cook covered in small amount of boiling salted water.	8-15 mins.
Parsnips	Wash thoroughly; pare or scrape. Slice lengthwise or crosswise.	Cook covered in small amount of boiling salted water.	15-20 mins.
Peas, Green	Shell and wash.	Cook covered in small amount of boiling salted water.	8-15 mins.
Spinach	Cut off roots and wash several times in lukewarm water, lifting out of water as you wash.	Cook covered without adding water. Reduce heat when steam forms. Turn often while cooking.	3-5 mins.
Zucchini	Wash; do not pare. Slice thin.	Season and cook covered in butter in skillet for 5 mins. Uncover and cook till tender, turning slices.	10 mins. Total
Tomatoes	Wash ripened tomatoes.	Cook slowly, covered without adding water.	10-15 mins.

Calorie Counter

CANDIES, SNACKS AND NUTS		Calories
Almonds (salted)	12 to 15	93
Cashews	6 to 8	88
Chocolate Bar (nut)	2 ounce bar	340
Coconut (shredded)	1 cup	344
English Toffee	1 piece	25
Fudge	1 ounce	115
Mints	5 very small	50
Peanuts (salted)	1 ounce	190
Peanuts (roasted)	1 cup	800
Pecans	6	104
Popcorn (plain)	1 cup	54
Potato Chips	10 medium chips	115
Pretzels	10 small sticks	35
Walnuts	8 to 10	100

DAIRY PRODUCTS		
American Cheese	1 cube, 1 1/8 inch	100
Butter or Oleomargarine	1 level Tbsp.	100
Cheese (blue, cheddar, cream, Swiss)	1 ounce	105
Cottage Cheese (uncreamed)	1 ounce	25
Cream, light	1 Tbsp.	30
Cream, whipped	1 Tbsp.	25
Egg White	1	15
Egg Yolk	1	61
Eggs (boiled or poached)	2	160
Eggs (scrambled)	2	220
Egg (fried)	1 medium	110
Yogurt (flavored)	4 ounces	60

DESSERTS		
Cakes:		
Angel Food Cake	2" piece	110
Cheese Cake	2" piece	200
Chocolate Cake, iced	2" piece	445
Fruit Cake	2" piece	115
Pound Cake	1 ounce piece	140
Sponge Cake	2" piece	120
Shortcake with fruit	1 ave. slice	300
Cupcake, iced	1	185
Cupcake, plain	1	145
Pudding:		
Bread Pudding	½ cup	150
Flavored Puddings	½ cup	140

BEVERAGES AND JUICES		
Beer	1 bottle, 12 oz.	185
Chocolate Malted	8 ounces	450
Cocoa (all milk)	8 ounces	235
Cocoa (milk & water)	8 ounces	140
Coffee (black/unsw.)		0

Calorie Counter

BREADS AND FLOUR FOODS		Calories
Baking Powder Biscuits	1 large or 2 sm.	129
Bran Muffin	1 medium	106
Corn Bread	1 small square	130
Dumplings	1	70
Enriched White Bread	1 slice	60
French Bread	1 small slice	54
French Toast	1 slice	135
Macaroni and Cheese	1 cup	475
Melba Toast	1 slice	25
Noodles cooked	1 cup	200
Pancakes (wheat)	1, 4-inch	60
Raisin Bread	1 slice	80
Rye Bread	1 slice	71
Saltines	1	17
Soda Crackers	1	23
Waffles	1	216
Whole Wheat Bread	1 slice	55

BREAKFAST CEREALS		
Corn Flakes	1 cup	96
Cream of Wheat	1 cup	120
Oatmeal	1 cup	148
Rice Flakes	1 cup	105
Shredded Wheat	1 biscuit	100
Sugar Krisps	¾ cup	110

Pies:		
Apple	1 piece	331
Blueberry	1 piece	290
Cherry	1 piece	355
Custard	1 piece	280
Lemon Meringue	1 piece	305
Peach	1 piece	280
Pumpkin	1 piece	265
Rhubarb	1 piece	265
Ice Cream:		
Chocolate Ice Cream	½ cup	200
Vanilla Ice Cream	½ cup	150
Miscellaneous:		
Chocolate Eclair, custard	1 small	250
Cookies, assorted	1, 3-inch dia.	120
Cream Puff	1	296
Jello, all flavors	½ cup	78

FISH AND FOWL:		
Bass	4 ounces	105
Brook Trout	4 ounces	130
Crabmeat (canned)	3 ounces	85
Fish Sticks	5 sticks or 4 oz.	200
Haddock (baked)	1 fillet	158
Haddock (broiled)	4 ounces steak	207

Calorie Counter

		Calories
FRUITS		
Apple (raw)	1 small	70
Banana	1 medium	85
Blueberries (frozen/-unsweetened	½ cup	45
Cantaloupe Melon	½ melon large	60
Cherries, fresh/whole	½ cup	40
Cranberries (sauce)	1 cup	54
Grapes	1 cup	65
Dates	3 or 4	95
Grapefruit (unsw.)	½	55
Orange	1 medium	70
Peach (fresh)	1	35
Plums	2	50
Tangerine (fresh)	1	40
Watermelon	1" slice	60
MEATS		
Bacon (crisp)	2 slices	95
Frankfurter	1	155
Hamburger (ave. fat/broiled)	3 ounces	245
Hamburger (lean/broiled)	3 ounces	185
Ham (boiled/lean)	3 ounces	200
Ham (baked)	1 slice	100
Lamb Leg Roast	3 ounces	235
Lamb Chop (rib)	3 ounces	300
Liver (fried)	3½ ounces	210
Meat Loaf	1 slice	100
Pork Chop (med.)	3 ounces	340
Pork Roast	3 ounces	310
Pork Sausage	3 ounces	405
Roasts (Beef)		
Loin Roast	3½ ounces	340
Pot Roast (round)	3½ ounces	200
Rib Roast	3½ ounces	260
Rump Roast	3½ ounces	340
Spareribs	1 piece, 3 ribs	123
Swiss Steak	3½ ounces	300
Veal Chop (med.)	3 ounces	185
Veal Roast	3 ounces	230
SALADS AND DRESSINGS		
Apple and Carrot (no dressing)	½ cup	100
Chef Salad/reg. oil	1 Tbsp.	160
Chef Salad/mayonnnaise	1 Tbsp.	125
Chef Salad/French, Roquefort	1 Tbsp.	105
Cole Slaw (no dressing)	½ cup	102
Fruit Gelatin	1 square	139
Potato Salad (no dress.)	½ cup	184
Waldorf (no dressing)	½ cup	140
Boiled Dressing	1 Tbsp.	28
French Dressing	1 Tbsp.	60
Mayonnaise	1 Tbsp.	110

Quantity Cooking

Food	25 Servings	100 Servings
Meat, Poultry or Fish		
Beef and veal (roasted)	10 lbs.	40 lbs.
Fish, large whole	13 lbs	50 lbs.
Fish, fillets or steaks	7 ½ lbs.	30 lbs.
Ham (roasted)	10 lbs	30 lbs.
Hamburger	9 lbs	35 lbs.
Meat Loaf	5 lbs	18 lbs.
Pork Rib Roast	10 lbs.	36 lbs.
Pork Chops and Veal Cutlets	9 lbs.	30 lbs.
Turkey or Chicken (roasted)	16 lbs.	50 to 75 lbs.
Sandwiches		
Bread	50 slices	200 slices
Butter	½ lb	1 ½ lbs.
Mayonnaise	1 cup	4 to 6 cups
Mixed Filling (meat, eggs, fish)	1 ½ qts.	5 to 6 qts.
Lettuce	1 ½ heads	5 to 6 heads
Salads, Casseroles		
Potato Salad	4 ¼ qts.	4½gals.
Scalloped Potatoes	4 ½ qts.	17 qts.
Spaghetti	1 ¼ gals.	5 gal.
Baked Beans	¾ gals.	2 ½ gals.
Jello Salad	2 qts.	2½ gals.
Lettuce (large heads)	4 heads	12 heads
Vegetables		
Beets (fresh)	5 lbs.	20 lbs.
Beets (canned)	1 No. 10	4 No. 10
Cabbage (shredded)	5 lbs.	20 lbs.
Carrots (cooked)	6 lbs.	24 lbs.
Corn (canned)	3 No. 2	2 No. 10
Corn (frozen)	3 40-oz. pkgs.	10 40-oz pkgs
Peas (fresh)	18 lbs.	70 lbs.
Peas (frozen)	3 40-oz. pkgs.	10 40-oz. pkgs.
Sweet Potatoes (canned)	1 No. 10	4 No. 10
Sweet Potatoes (fresh)	7 lbs.	24 lbs

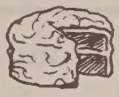
FOOD QUANTITIES FOR ONE WEEK

Kinds of Foods	Women	Men
Citrus fruits, tomatoes	2½ pounds	2½ - 3 pounds
Dark-green vegetables	¾ pound	¾ pound
Dry beans, peas and nuts	2 ounces	2 - 4 ounces
Eggs	6 eggs	7 eggs
Fats, oils	½ pound	¾ - 1 pound
Grain products - Cereal, flour, whole grain	2 2½ pounds	3-4 pounds
Meat, fish and poultry	4 4½ pounds	5-5½ pounds
Milk, and milk equivalents	3½ quarts	3½ quarts
Vegetables and fruits	4-6 pounds	5 - 7 pounds
Potatoes	1-1½ pounds	2 - 3 pounds
Sugars and sweets	½-1 pound	1 - 1½ pounds

SUBSTITUTIONS FOR INGREDIENTS

1 tablespoon cornstarch (for thickening) .... 2 tablespoons flour
1 cup sifted cake flour .... 1 cup minus 2 tablespoons sifted all-purpose flour.
1 cup sour milk .... 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred.
1 square chocolate (1 ounce) .... 3 or 4 tablespoons cocoa plus 1 / 2 tablespoon fat.
1 cup sifted all-purpose flour .... 1 cup plus 2 tablespoons sifted cake flour.
1 cup sweet milk .... 1 cup sour milk or buttermilk plus 1 / 2 teaspoon baking soda.
1 cup cream, sour, thin .... 3 tablespoons butter and 3 / 4 cup milk in sour milk recipe.
1 whole egg .... 2 egg yolks for custards.
1 cup molasses .... 1 cup honey.
1 package active dry yeast .... 1 cake compressed yeast.
1 tablespoon instant minced onion, dehydrated .... 1 small fresh onion.
1 tablespoon prepared mustard .... 1 teaspoon dry mustard.

Favorite Recipes



Recipe Name	Page No.

Notes

Appetizers, Relishes & Pickles

Soups, Salads Sauces

Main Dishes (Casseroles)

Meats, Poultry & Seafood

Vegetables

Breads, Rolls, Pies & Pastry

Low-Calorie Dishes

Cakes, Cookies, & Confections

Desserts

Beverages, Sandwiches & Misc.

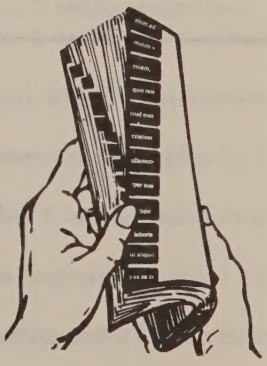
Cooking Hints

We Have The Recipe For

Successful Fund Raising

Personalized Community Cookbooks

Here's How To Use Your Thumb Index: Place thumb on black tab of the item you want to find. Flip through until a black tab appears under your thumb.



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